

Please see
the blackboard
for today's
suggestions

Sunday Roast
12pm-3pm

QUOD

RESTAURANT & BAR

Set Lunch /
Early Supper Menu
Monday-Friday
12pm-6pm
Two Courses 14.95
Three Courses 18.95

LUNCH & DINNER

served from 11.30am-11pm

STARTERS

- Roasted Jerusalem Artichoke Soup 7.25
Handpicked Crab, cucumber & fennel 13.95
Avocado Vinaigrette 6.50
Pear, Stilton, Walnut & Chicory Salad 7.95
Goose & Ham Hock Terrine, quince chutney 7.95
Octopus, split peas & smoked paprika 11.50
Wood Pigeon Breast, shallot purée & cavolo nero 6.95
Scallop, Prawn & Mushroom Gratin 10.50
Today's Risotto 7.95/15.50

Carpaccio

Seared Beef Fillet, wild rocket, parmesan & tomato 11.95 Salmon, lemon, dill & caper 9.95

- Hamburger (6oz) 15.95
Cheeseburger (6oz) 16.95
with homemade chips & relish
-
- Small Cheeseburger 6.95

GRILL

- Ribeye (8oz) 27.50
28 day aged hereford,
béarnaise or peppercorn sauce,
homemade chips & green salad

- Fillet (8oz) 34.95
28 day aged hereford, peppercorn sauce,
roasted bone marrow & creamed potatoes
- Rosemary Lamb Cutlets 25.95
oxford sauce, homemade chips
& green salad

PIZZA

- Margherita 12.50
Wild Mushroom & taleggio 13.95 Prosciutto, soft onions & parsley 14.95
Spinach, roast garlic & ricotta 12.95 Spicy Italian Sausage, red peppers, chilli 14.95
choose half & half

MAINS

- Today's Fish, market price
Spatchcock Baby Chicken, hot pepper sauce, chips & green salad 15.95
Salmon Fishcakes, spinach, tartare sauce 16.50
Lamb Do Pyaza or Aubergine Karahi, saffron rice, raita & poppadum 16.95/14.95
Cassoulet of Root Vegetables, cavolo nero & black beans 13.95
Tagliatelle with pork, lemon & sage ragu 15.95
Fillet of Cod, roasted fennel, chive butter sauce 18.95
Confit Duck Leg, braised red cabbage, thyme roasted celeriac 18.95
Wild Mushroom, Chestnut & Mascarpone Ravioli, sage butter 14.50

SALADS

- Fillet of Seabass, butternut squash, red peppers, rocket & salsa verde 16.95
Grilled Chicken Breast, soft boiled egg, anchovy, croutons, romaine lettuce & parmesan 16.95
Roasted Cauliflower, pardina lentils, baby spinach & radicchio 13.95

SIDES 4.25

- House Salad Homemade Chips Braised Red Cabbage Creamed Potatoes
Roasted Beetroot Buttered Spinach Broccoli with anchovy or hollandaise Saffron Rice

PUDDINGS

- Salted Caramel Cheesecake, caramel ice cream & honeycomb 7.95 Maple Roasted Pear & pear sorbet 6.50
Sticky Toffee Pudding, banana ice cream 7.25 Chocolate Pot, crème fraîche & hazelnut praline 7.25
Apple, Raisin & Almond Tart, brandy butter 6.95

CHEESE

- Stichelton
Double Aged Gloucester
Cernev Ash
with crispbread, quince & medlar chutney
3.95 each or 11.50 all three

SORBET

- Clementine
with grand marnier jelly 3.95

ICE CREAM

- Vanilla, Strawberry, Chocolate,
Salted Caramel, Ginger

THICK ICE CREAM MILKSHAKES

- small 4.50 large 6.00

- 2.50 per scoop

"OUR CHEFS WILL MAKE EVERY EFFORT TO ACCOMMODATE ANY SPECIAL REQUESTS"

We are unable to guarantee total absence of allergens, please inform us if you have a food allergy or intolerance.
Our crab is fresh, handpicked & British, it may contain a small amount of shell. A discretionary service charge of 12.5% will be added to the bill.
Printed on 100% recycled paper.