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## BREAKFAST & BRUNCH Eggs Any Way 7.50 Fried, poached or folded scramble eggs. Served on grilled sourdough Quarter English Full Breakfast 14.95 Streaky bacon, sausage, tomato, homemade beans, hash potato, mushroom, eggs, grilled sourdough Smoky House Hash Potatoes 12.95 Spiced potatoes, peppers, onions herbs & two fried eggs Add avocado or sujuk 1.95 Folded Scramble & Smoked Salmon 13.95 Served with sourdough toast, butter & lemon Eggs Royale 14.50 Smoked salmon, poached egg, hollandaise sauce on sourdough toast Eggs Benedict 12.50 Cooked ham, poached eggs, hollandaise sauce on sourdough toast Eggs Florentine 12.50 Wilted spinach, poached eggs, hollandaise sauce on sourdough toast Sautéed Portobello Mushroom 13.50 with basil pesto, baby spinach, poached egg. Served with sourdough toast Add sujuk 1.95 Smashed Avocado 13.95 with heritage cherry tomato, poached eggs, crumble feta. Served with sourdough toast Add sujuk 1.95 **Baked Shakshuka** 13.95 Poached eggs in tomato sauce. Add sujuk or toasted foccacia 1.95 French Toast 11.95 with fruit compote, agave syrup, crème fraîche **KQ** Croque Monsieur 11.95 Open focaccia, Gruyère sauce, fries & aioli Chia Matcha Porridge 8.95 Topped with date fruit compote. Served with milk of choice or water Quarter Granola 8.50 Topped with fresh berries & honey Cheese Toastie 4.95 ARTISAN BREAD A selection of the Quarter Bakery bakes. Made daily in-house by our master, dedicated bakers. **Bread Basket** Served with butter & jam For Two For One 2.95 4.95 Toasted Foccacia & Olive Oil 4.95 SOUP **Quarter Soup** 7.50 Truffle celeriac cauliflower, dukka hazelnut. Miso Soup 5.95

with tofu and seaweed	
SALADS	
Avocado  Mixed leaves, red onion, tomatoes, gem lettuce, coriander & lemon	13.95
<b>Greek</b> Cucumber, feta cheese, cherry tomatoes, olives, red onion & oregano	13.95
Caesar	13.95

14.95

Roast chicken, mini gem lettuce, anchovies,

with cashew nuts, mango, cherry tomatoes &

Parmesan cheese & croutons

Smoked Chicken

balsamic honey dressing

SMALL BITES	
Homemade Hummus Served with crostini & olive sticks	6.50
Pan-Fried Padrón Pepper	6.95
Buffalo Chicken Wings	7.95
Crispy Calamari with chilli pineapple salsa	8.95
Halloumi Fries with sweet chilli mayo	9.50
Aubergine, Chickpea & Tomato Stew Served with focaccia	11.95
Italian Meatballs in rich tomato sauce with crostini	11.95
Caprese Tomato Aubergine Burrata with molasses. <i>Add Prosciutto 1.95</i>	12.95
Pan-Fried King Prawns in butter & herb, with lemon	14.95

## Beef Burger 8oz perfectly-cooked lean British beef burger. Served on sesame bun with tomato, lettuce, onion, gherkins, homemade burger sauce & a side order of fries

QUARTER BURGERS

Chicken Burger	15.95
Chargrilled juicy chicken with mediterranean	
spices & homemade sweet chilli mayo served	
with coleslaw on an artisan sesame bun &	
a side order of fries	

SIDES	
French Fries	4.95
Sweet Potato Fries	5.95
Mixed Leaf Salad	4.95
Rocket & Parmesan	4.95
Sauté Spicy Potatoes	5.95
Steamed Vegetables	5.95
Mixed Olives	4.95

MAIN BITES	
Roasted Curried Cauliflower Steak vith lentil ragu, harissa hazelnut dukka	13.95
Lamb Aubergine Cannelloni Stuffed minced lamb baked in rich plum tomato sauce vith toasted pine nuts	15.95
Mediterranean Marinated Chicken Skewers Gerved with raisin couscous & mint yoghurt	15.95
Chicken Roulade Sujuk & greens with aubergine, tomato & chickpea stew	15.95
Salmon, Crayfish & Smoked White Fish Cake Wilted spinach & lobster bisque	17.95
Fish & Chips Traditionally battered cod with fries, mushy peas A homemade tartare sauce	17.95
Seared Salmon Herbed potato cake, spinach & french beans. Served with red pepper couli	19.95
Seafood Linguine Prawns, clams & calamari in bisque velute	19.95
Seahass Shakshuka	22 94

Olive tapenade & crispy capers

SOURDOUGH PIZZA	
Garlic Pizza Bread (V)  Add Mozzarella Cheese 1.95	8.50
Margherita (V) Tomato sauce, mozzarella & basil	12.50
Buffalo Mozzarella Margherita (V) with cherry tomatoes & basil	13.95
Vegan Mix Vegetables No cheese.	14.50
Mixed peppers, aubergine, courgette & cherry tomatoes  Mix Vegetables (V)  Mixed peppers, aubergine, courgette & cherry tomatoes	14.95
Quattro Formaggi (V) with mozzarella, Parmesan, cheddar & blue cheese	14.95
Goat Cheese Florentine (V) with mozzarella, spinach, caramelised onion & egg	14.95
Caramelised Onions And Figs (V) Mozzarella, gorgonzola, fresh figs & caramelised onions	15.95
BBQ Chicken A tangy BBQ base with chicken, mozzarella & peppers	15.95
<b>Ventricina Salami</b> Ventricina salami seasoned with chilli, paprika & olives	16.50
Capricciosa with ham, marinated artichokes, mushrooms & olives	16.50
Parma Ham & Rocket with Buffalo mozzarella & Parmesan cheese shavings	16.95
<b>Bresaola</b> with Plum tomato, Buffalo mozzarella, rocket & parmesan shavings	16.95

EXTRAS								
Smoked Salmon 5.95	Bacon 2.95	Sausage 2.95	Ham 2.95	Egg 2.95	Hollandaise S	auce 2.95	Gree	k Yoghurt 2.95
Avocado Slices 1.95	Cheddar 1.95	Caramelised On	ions 1.95	Chicken 2.50	Salami 2.50	Mortadell	a 2.50	Sausage 2.50
Mozzarella 2.50	Mushrooms 2.50	Olives 2.50	Peppe	ers 2.50	Clotted Cream &	Jam 2.50	But	ter & Jam 1.75

## PLATTERS TO SHARE

COMING SOON with our Quarter Feast Party Menus...

## DRINKS

HOT DRINKS			COCKTAILS 11.95 SOFT DRINKS		
_	REGULAR	LARGE	Mimosa 750ml Mineral Water		4.50
Espresso	2.95	3.50	Orange juice & prosecco Still   Sparkling		
Macchiato Americano	2.95 3.25	3.75 3.95	Mojito 350ml Mineral Water		2.95
Flat White	3.50	4.25	Rum, lime juice, sugar, mint & soda water Still   Sparkling		
Caffe Latte	3.50	4.25	Passion Fruit Mojito Sparkling Lime		3.95
Cappuccino	3.50	4.25	Rum, passion fruit juice, sugar, mint & soda water Sparkling Passion Fruit		3.95
Hot Chocolate	3.75	4.50	Aperol Spritz Raspberry Lemonade		3.95
Mocha Chai Latte	3.75	4.50	Aperol, prosecco & soda water.  Quarter Lemonade		
Matcha Latte	4.20 4.20	4.95 4.95	Pink Gin Spritz		3.95
Materia Latte	7.20	4.23	Pink gin, prosecco & lemondade.		3.75
Quarter Hot Chocolate		4.95	Coke Espresso Martini Coke		
with whipped cream & marshmallow	WS		Espresso, vodka & a touch of sweet syrup  Coke Zero		
			Bloody Mary Fanta		3.75
TEAPOT			Vodka, tomato, lemon & house spice mix Sprite		3.75
ILAPOI		3.95	Gin & Tonic Fever Tree		3.75
English Breakfast   Earl Gre	ev   Green Sencha		Refreshing premium gin & rich tonic water  Lemonade  Tonic Water		
Chamomile   Peppermint	•		Virgin Cocktail 7.95 Ginger Ale		
Fresh Lemon Ginger Hone	ey   Fresh Mint		SPIRITS 50ML 9.95 Join the Quarter		1
			JOIT LIE Qualtel		5
ICED DRINKS			+£1.50 For a mixer of choice Community!	> 10 241	8
Iced Latte		4.95	Jack Daniel's Whisky Absolut Vodka Subscribe to our newsletter		7
			Jameson Whisky Baileys		r.
Iced Matcha		5.50			
Iced Tea		4.50	SPARKLING WINE		
Lemon   Peach   Summer Berries					
PROTEIN SHAKES	5	7.95	Champagne Jean-paul Deville Carte Noire - France	125ML	BTL 78.50
			A fresh & lively wine with lovely biscuit & white fruit flavours. Mature & balanced		7 0.5 0
Banana Bread	0 1 1 1		Cantina Bernardi Prosecco Doc Spumante Bio - Italy	10.00	39.95
Banana, oats, walnuts, cinnamon, nutr	neg, vanilla & almond mil	<	Gentle aroma of apple & pear. A perfect combination of flavour, acidity & softness		33.23
Purple Coconut		.11	Cantina Bernardi Prosecco Doc Rosé Spumante - Italy	9.50	37.95
Blueberry, strawberry, oats, flaxseed, va	anilla extract & coconut m	IIK	Dry & savoury on the palate, fresh & fruity with notes of cherry & small red fruits	2.22	
Green Energy Transcal fruits flavored hamp souds	spinash basil laman iyi				
Tropical fruits, flaxseed, hemp seeds, & coconut milk	spinach, basii, iemon jui	ie .	WHITE WINE		
Matcha Firepower				175141	DTI
Matcha, mango, cashew butter, le	mon juice, ginger, oat:	;	Cons Maria Vandata Amirada la Castellara 2020 - Caste	175ML	BTL
& coconut milk			Casa Maria Verdejo Agricola La Castellana 2020 - Spain	7.50	24.95
Hulk Power			Crisp & crunchy with fresh green fruit flavours & a dash of acidity on the finish		
Banana, peanut butter, spinach, lin	me juice & coconut mi	K	Samurai Chardonnay Free Run Juice 2020 - Australia  A fresh unoaked wine with peachy fruit flavours & some citrus for balance		28.50
Choconut Butter	0 11			0.50	20.05
Peanut butter, raw cocoa, banana	& MIIK		Grange Des Rocs Languedoc Picpoul De Pinet 2020 - France Perfect shellfish wine. Textured & ripe, but crisp with trademark salinity	8.50	29.95
SMOOTHIES		7.95	Gavi Di Tassarolo "La Fornace" Cinzia Bergaglio 2020 - Italy Fresh & floral with a pleasant aftertaste of toasted almond & hints of apple & sage		37.50
Sunrise			Albariño "Abadia De San Campio" Terras Gauda 2020 - Spain		44.50
Mango, banana & orange juice			The great wine from Spain's NW coast. Rounded & citrusy. Perfect with fish		44.50
Tropical Dazzler					
Pineapple, melon, apple, grape, mar	ngo & orange juice		ROSÉ WINE		
Berry Blast	5 5-7-55				
Banana, blueberry, almond milk, var	nilla & Greek yoghurt			175ML	BTL
Triberry Detox	, 3		Réserve De Gassac Rosé Pays De L'hérault 2020 - France	6.95	26.95
Strawberry, raspberry, blueberry & orang	e juice		Full & round with crushed red fruit flavours, balanced with crisp acidity on the finish		
Green Power	,		Capdevielle Elegance Côtes De Provence Rosé 2020 - France		38.95
Kale, avocado, spinach, apple, fresh	mint & orange juice		Pale, alluring & evocative of the French Mediterranean. Red fruit, herbs & spice. A lovely freshness		
Sunset					
Mango, banana, strawberry & orang	e juice		RED WINE		
FRESHLY SQUEE	ZED JUICE	4.95		175ML	BTL
			Bergerie De La Bastide Vin De Pays Rouge - France  A friendly, easy-drinking wine with lively red fruit & a medium to light body	6.95	23.95
Orange   Carrot   Apple			Metic Colchagua Merlot 2020 - Chile		26.50
Extras		0.95	Purple young colour, very fruity, red berries blended with fine herbs. Soft on the palate		20.30
Ginger   Mint   Lemon			Santa Julia Organica Mendoza Malbec - Argentina	7.50	24.95
	0.010.55		Generous & ripe with figs, tobacco & spice. Flavoursome on the palate with soft tannins	7.50	2 1.73
BOTTLED BEERS	& CIDERS	5.50	Gianni Masciarelli Montepulciano Dabruzzo 2018 - Italy		26.50
Tiger	Birra Moretti		Fresh & medium-bodied with flavours of cherries & redcurrants with notes of violet & tobacco  Hacienda Grimón Crianza Rioja 2018 - Spain		26 50
	San Miguel		Spicy vanilla aromas from the oak ageing. Mouthfilling & generous with complex flavours		26.50
Peroni	Inch's Apple Cide	er	Le Petit Clos Marlborough Pinot Noir Bio - New Zealand	8.50	27.95
			Fresh & rich with floral & savoury notes. Cherry fruits, some spice, supple tannins & a long finish		

Fresh & rich with floral & savoury notes. Cherry fruits, some spice, supple tannins & a long finish