SHARE YOUR THOUGHTS **G**+ $\bigcirc \bigcirc$

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QUARTER CLASSICS. SERVED UNTIL 5PM

ROYAL FULL ENGLISH BREAKFAST Two fried eggs, sausage, roasted tomato, bacon, baked beans, Portobello mushroom, sourdough toast and butter	14.95
EGGS ROYALE Two poached eggs on toast, with smoked salmon & hollandaise sauce	14.95
SCRAMBLED EGGS & SMOKED SALM with sourdough toast & butter	ON 14.50
VEGETARIAN BREAKFAST (V) Two poached eggs, Portobello mushroom, spinach, sun-dried tomatoes & green pesto	13.50
EGGS BENEDICT Two poached eggs on toast, with cooked har & hollandaise sauce	12.50 m
EGGS FLORENTINE (V) Two poached eggs on toast, with wilted spinach & hollandaise sauce	12.50
FRENCH TOAST (V) Homemade brioche with fresh berries, crème fraiche & fruit compote	10.9 e
QUARTER GRANOLA(V) with Greek yoghurt, fresh berries & honey	8.50
TWO EGGS (V) Anyway you like, on sourdough toast	7.50
ORGANIC PORRIDGE(V) Topped with fresh berries & honey. Served with milk of choice or water	8.50
EXTRAS	
Smoked Salmon	6.50

SANDWICHES

HEAVENLY COMBINATIONS. SERVED ON ARTISAN BREAD

HAM & CHEESE with Dijon mustard & mayo on baguette
FETA & ROASTED VEGETABLES (v) Roasted aubergine, courgette & peppers with red pesto on baguette

IUNA IAKIAKE	
Finely chopped parsley, shallots, capers,	



STARTERS PERFECT FOR SHARING

MISO SOUP fish stock based with tofu and seaweed	5.95
SOUP OF THE DAY ASK YOUR SERVER FOR TODAY'S SOUP Served with sourdough bread	8.50
VEGETABLE GYOZA(V) with a tangy soy dipping sauce	7.50
CHICKEN GYOZA with a tangy soy dipping sauce	8.50
BREADED HALLOUMI (v) with homemade sweet chilli sauce	9.50

HOT WRAPS

LAMB SHAWARMA Slow roast lamb shoulder, pickled cucumber, red onion 16.95 mixed leaves, tomato & tahini sauce HALLOUMI(V) 12.95 Green salad, sweet chilli sauce, hummus

).95 😹 FALAFEL	11.95
Pickled cucumber, lettuce, tomato, red onion	
tahini sauce & homemade hummus	

BURGERS FOR ALL TIME CLASSICS

OUARTER BEEF BURGER

8oz perfectly-cooked homemade lean British beef burger. Served on artisan sesame bun with tomato, lettuce, red onion gherkins, burger sauce & a side of chips

FISH BURGER

Crispy cod fish cakes with tangy tartare sauce Served on artisan sesame bun & a side of chips 16.95

CHICKEN BURGER

BBQ chicken with Asian spices & sweet chilli mayo. Served with coleslaw on sesame bun & side of chips

EXTRAS		
Bacon Sausage / Ham Chicken Salami	3.95	Mushrooms Olives Cheese



MAINS FLAVOURS FROM AROUND THE WOR	LD
SALMON TERIYAKI Baked salmon fillet coated in an Asian soy glaze. Served with roasted vegetables & steamed rice	18.95
FISH & CHIPS Battered cod served with chips, mushy peas & homemade tartare sauce	17.95
CHICKEN TERIYAKI Marinated chicken coated in an Asian soy glaze. Served with roasted vegetables & steamed rice	15.95
CHICKEN KATSU CURRY Breaded chicken, potatoes & carrots in a Katsu sauce. Served with rice	15.95
VEGETARIAN KATSU CURRY Breaded aubergine, potatoes & carrots in a Katsu sauce. Served with steamed rice	15.95
COD GOUJONS & CHIPS Fish fingers served with chips and tartare sauce	14.95
CHICKEN CURRY Served with basmati rice	13.95
BREADED CHICKEN & CHIPS Tender chicken fillets in golden crispy crust served with spicy mayo	13.95
BEEF LASAGNE Bechamel sauce, beef ragu, mozzarella cheese	14.95
AUBERGINE PARMIGIANA Tomato sauce, Parmesan & mozzarella cheese	13.95
SOURDOUGH PIZZA HAND-STR	ECHED
MARGHERITA (V)	14.50

Tomato sauce, mozzarella & basil	
BUFFALO MOZZARELLA MARGHERITA (V) with juicy cherry tomatoes & basil	15.50
MIX VEGETABLES (V) Mixed peppers, aubergine, courgette, cherry tomatoes and cheese	15.95
FOUR CHEESE (V)	15.95
Creamy, rich mozzarella, Parmesan, cheddar & blue cheese BBQ CHICKEN	
A tangy BBQ base with chicken,	16.95
mozzarella & peppers	
GOAT CHEESE FLORENTINE (V) Tangy goat cheese with mozzarella, spinach, caramelised onion & egg	17.95
PARMA HAM & ROCKET	17.95

PARMA HAM & ROCKET

gherkins, lemon & mayo on ciabatta

TARRAGON ROAST CHICKEN

Rocket, Parmesan cheese & mayo on sourdough

SATAY CHICKEN

Coconut peanut sauce, dill mayo, cucumber, chilli & red onion on sourdough bread

BREADED CHICKEN

BBQ sauce, dill & sweet chilli mayo, mini gem lettuce on ciabatta

BUFFALO MOZZARELLA (v)

with avocado, sun-dried tomatoes & green pesto on ciabatta

SALT BEEF

with tartare sauce & cucumber on a carraway bread



AVOCADO 7.95 🍒

7.25

7.50

7.95

8.25

Mixed leaves, red onion, tomatoes, gem lettuce, coriander & lemon

SPICY BBQ CHICKEN

Warm chicken, mixed leaf salad, leek & & spicy sesame dressing

GREEK(V)

Cucumber, feta cheese, cherry tomatoes,

olives, red onion, oregano 8.50

SMOKED CHICKEN

with cashew nuts, mando, cherry tomatoes 9.50 gem & mix leaf & balsamic honey dressing

CAESAR

Roast chicken, mini gem lettuce, anchovies, Parmesan cheese & croutons

with Buffalo mozzarella & Parmesan cheese shavings

12.95

12.95

12.95

12.95

12.95

2.50

16.95

VENTRICINA SALAMI Ventricina salami seasoned with black olives

CAPRICCIOSA

with ham, marinated artichokes, mushrooms & olives

SIDES		Sweet treats and morning goods straight fro	
CLASSIC CHIPS (V)	4.95	THE	
SWEET POTATO CHIPS (V)	5.95	QUARTER	
MIXED LEAF SALAD (V)	4.95	BAKERY	
BASMATI RICE (V)	4.95	ST. JAMES'S	

Endulge your sweet tooth in vast diversity of delicacies

17.50

17.50

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

WE CANNOT GUARANTEE THE ABSENCE OF TRACES IN ANY OF OUR DISHES. PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY PARTICULAR DIETARY REQUIREMENTS. *ALL PRICES INCLUDE VAT AT THE CURRENT RATE. LICENSING HOURS APPLY.

HOT DRINKS BARISTA CLASSICS

ESPRESSO	REGULAR 2.95	LARGE 3.50
MACCHIATO	3.05	3.75
AMERICANO	3.50	3.95
FLAT WHITE	3.95	4.50
CAFFE LATTE	3.75	4.25
CAPPUCCINO	3.75	4.25
HOT CHOCOLATE	3.75	4.25
МОСНА	4.25	4.95
CHAI LATTE	4.25	4.95
MATCHA LATTE	4.25	4.95
+£0.50 FOR ALTERNATIVE MILK (soya, almond, coconut)		

QUARTER HOT CHOCOLATE

with whipped cream & marshmallows

TEAPOT WITH YOUR TEA OF CHOICE

5.50

3.95

ENGLISH BREAKFAST | EARL GREY | **GREEN SENCHA** CHAMOMILE | PEPPERMINT | SUMMER BERRIES FRESH LEMON GINGER HONEY | FRESH MINT

SMOOTHIES 100% NATURAL INGREDIENTS

SUNRISE Mango, banana & orange juice	7.50
TROPICAL DAZZLER Pineapple, melon, apple, grape, mango & orange juice	7.50
BERRY BLAST Banana, blueberry, almond milk, vanilla & Greek yoghurt	7.50
TRIBERRY DETOX Strawberry, raspberry, blueberry & orange juice	7.50
GREEN POWER Kale, avocado, spinach, apple, fresh mint & orange juice	7.50
SUNSET Mango, banana, strawberry & orange juice	7.50

FRESHLY SQUEEZED JUICE

ORANGE	4.95
EXTRAS	0.95
GINGER MINT LEMON	

BOTTLED BEERS

BACARDI RUM BLANCA | SPICED

CORONA	5.50
PERONI	5.50
BIRRA MORETTI SAN MIGUEL	5.50
ASAHI	5.95

COCKTAILS MIXED TO PERFECTION 11.95

MIMOSA

Orange juice & prosecco **MOJITO** Rum, lime juice, sugar, mint & soda water PASSION FRUIT MOJITO Rum, passion fruit juice, sugar, mint & soda water

APEROL SPRITZ Aperol, prosecco & soda water.

PINK GIN SPRITZ Pink gin, prosecco & lemondade.

ESPRESSO MARTINI Espresso, vodka & a touch of sweet syrup

BLOODY MARY Vodka, tomato, lemon & house spice mix GIN & TONIC Refreshing gin & rich tonic water

ASK YOUR SERVER FOR OUR SEASONAL DRINKS MENU!

SPARKLING WINE

WHITE WINE
CANTINA BERNARDI PROSECCO DOC ROSÉ SPUMANTE - Italy Dry & savoury on the palate, fresh & fruity with notes of cherry & small red fruits
CANTINA BERNARDI PROSECCO DOC SPUMANTE BIO - Italy Gentle aroma of apple & pear. A perfect combination of flavour, acidity & softness
CHAMPAGNE JEAN-PAUL DEVILLE CARTE NOIRE - France A fresh & lively wine with lovely biscuit & white fruit flavours. Mature & balanced

175ML BTL CASA MARIA VERDEJO AGRICOLA LA CASTELLANA 2020 - Spain Crisp & crunchy with fresh green fruit flavours & a dash of acidity on the finish 7.50 26.95 SAMURAI CHARDONNAY FREE RUN JUICE 2020 - Australia 28.50 A fresh unoaked wine with peachy fruit flavours & some citrus for balance GRANGE DES ROCS LANGUEDOC PICPOUL DE PINET 2020 - France 8.50 29.95 Perfect shellfish wine. Textured & ripe, but crisp with trademark salinity GAVI DI TASSAROLO "LA FORNACE" CINZIA BERGAGLIO 2020 - Italy 37.50 Fresh & floral with a pleasant aftertaste of toasted almond & hints of apple & sage ALBARIÑO "ABADIA DE SAN CAMPIO" TERRAS GAUDA 2020 - Spain 44.50 The great wine from Spain's NW coast. Rounded & citrusy. Perfect with fish

ROSÉ WINE

CAPDEVIELLE ELEGANCE CÔTES DE PROVENCE ROSÉ 2020 - France Pale, alluring & evocative of the French Mediterranean. Red fruit, herbs & spice. A lovely freshness	38.95
RÉSERVE DE GASSAC ROSÉ PAYS DE L'HÉRAULT 2020 - France 7.50 Full & round with crushed red fruit flavours, balanced with crisp acidity on the finish 7.50	L BTL 26.95

RED WINE

SOFT DRINKS

750 ML MINERAL WATER STILL SPARKLING	4.50
350 ML MINERAL WATER STILL SPARKLING	2.95
SPARKLING LIME	3.95
SPARKLING PASSION FRUIT	3.95
QUARTER LEMONADE RASPBERRY LEMONADE	3.95
COCA-COLA COKE DIET COKE COKE ZERO	3.95
FANTA SPRITE	3.95
FEVER TREE LEMONADE TONIC WATER GINGER ALE	3.75

ICED DRINKS PERFECT FOR WARM WEATHER

ICED LATTE	4.95
ICED MATCHA	5.50
ICED TEA	4.50
LEMON PEACH SUMMER BERRIES	

125ML

10.00

9.50

BTL

78.50

39.95

37.95

	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	24.95
SPIRITS 50ML ENJOY NEAT OR ON THE ROCKS 9.	METIC COLCHAGUA MERLOT 2020 - Chile Purple young colour, very fruity, red berries blended with fine herbs. Soft on the palate		26.50
+£1.50 FOR A MIXER OF CHOICE JACK DANIEL'S WHISKEY	SANTA JULIA ORGANICA MENDOZA MALBEC - Argentina Generous & ripe with figs, tobacco & spice. Flavoursome on the palate with soft tannins	7.50	26.95
JAMESON IRISH WHISKY Absolut vodka	GIANNI MASCIARELLI MONTEPULCIANO DABRUZZO 2018 - Italy Fresh & medium-bodied with flavours of cherries & redcurrants with notes of violet & tobacco		28.50
BAILEYS Jose Cuevo Tequila	HACIENDA GRIMÓN CRIANZA RIOJA 2018 - Spain Spicy vanilla aromas from the oak ageing. Mouthfilling & generous with complex flavours		29.95
DISARONNO	LE PETIT CLOS MARLBOROUGH PINOT NOIR BIO – New Zealand Fresh & rich with floral & savoury notes. Cherry fruits, some spice, supple tannins & a long finish	8.95	34.95
GRAND MANIER			
BOMBAY GIN			

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