

THE QUARTER KITCHEN

190 Castelnau, Barnes
LONDON, SW13 9DH
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WWW.QUARTERGROUP.CO.UK

  @quartergroupuk

SMALL BITES

Soup of the day	6.50
Minestrone Soup Wholesome & hearty traditional Italian soup	8.50
Hummus (v) Chickpeas, garlic, lemon, spices & olive oil	6.95
Hummus Shawarma Freshly made traditional hummus, topped with spiced lamb, fresh herbs & olive oil	14.95
Halloumi Fries With sweet chilli mayo dip	9.95
Zucchini Sticks Crispy battered courgette fries, served with aioli dip	7.95
Crispy Calamari With chilli & pineapple salsa	8.95
Garlic Prawns Served with garlic butter, parsley & lemon	14.95
Borek(v) Extra thin phyllo pastry filled with feta cheese, parsley & lemon	8.95
Garlic Bread (v) Add Mozzarella cheese	8.95 10.95

ARTISANAL TRADITIONAL PIZZA

Each pizza is a testament to our passion for quality ingredients

Margherita (v) Mozzarella cheese, tomato puree and basil oil	12.95
Amore al Tartufo Assorted mushrooms, tomato, mozzarella cheese, parma ham, straciatella truffle oil, shaved Parmesan	18.50
Siciliana (v) Tomato, buffalo mozzarella, capers, black olives tapenade, anchovies, garlic	14.95
Inferno Tomato, cheese, Scotch Bonnet oil, spicy ventricina, spicy nduja	15.95
Formaggio Ricco (v) Gorgonzola, goat cheese, fior di latte, beetroot puree, shaved Parmesan. Add walnuts or touch of honey	14.95
Misto Vegano (v) Peppers, aubergine, courgette, red onion, straciatella cheese (or without)	14.95
Carbonara White base, mozzarella, guanciale, egg, black pepper & pecorino cheese	16.95
Regina Ham, mushroom & cheese	14.95
Festa di Carne Ventricina salami, ham, parma ham, sausage, ground black pepper with tomato or white base	16.95

SIDES

French Fries	4.95
Sweet Potato Fries	5.95
Mediterranean Salad	5.95
Rocket & Parmesan Salad	5.95
Sauteed Spicy Potatoes	5.95
Steamed Vegetables	5.95
Mixed Olives	4.95

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THE QUARTER STANDS FOR QUALITY
WE USE ONLY THE FRESHEST AND
FINEST INGREDIENTS IN ALL OUR
DISHES FOR AN UNCOMPROMISING
FLAVOUR-FILLED EXPERIENCE.

MAIN BITES

Seafood Linguine Prawns, clams & calamari in bisque veloute	19.95
Wild Mushrooms Tagliatelle with Truffle Oil (v) Assorted wild mushrooms with seasoned cream sauce	18.95
Lamb Ragu Rigatoni Minced lamb in traditional tomato sauce	18.95
Roasted Curried Cauliflower Steak (ve) With lentil ragu, fiery harissa hazelnut dukkah	13.95
Grilled Lamb Kofta Succulent lamb shoulder mince, mixed salad & cucumber mint yoghurt	17.95
Mediterranean Marinated Chicken Skewers Served with raisin couscous & mint yoghurt	15.95
FISH & CHIPS Traditionally battered cod with fries, mushy peas & homemade tartare sauce	17.95
Seared Salmon Wilted spinach, broccoli, carrots and red pepper coulis	19.95
Pan-Fried Seabass Cream corn velutte with mini basil mayo potato salad	22.95

SIMPLY GRILL BRITISH GRASS FED STEAK

Sirloin Steak (8oz) Chunky chips, watercress, garlic & herb butter	29.95
Be Saucy	
Traditional Diane Sauce Shallot, brandy, beef jus, parsley & cream	3.00
Peppercorn Sauce Green peppercorns, white wine, beef jus & cream	3.00

QUARTER BURGER

BEEF BURGER 8oz perfectly cooked lean British beef burger. Served on a sesame bun with tomato, lettuce, onion, homemade burger sauce & fries	16.95
CHICKEN BURGER Grilled chicken marinated in Asian BBQ sauce with coleslaw on homemade sesame bun & fries	15.95

SALADS

Avocado (v) Mixed leaves, red onion tomatoes, gem lettuce, coriander & lemon	13.95
Greek (v) Cucumber, feta cheese, cherry tomatoes, gem lettuce, mixed peppers olives, red onion & oregano	13.95
Caesar Roast chicken, gem lettuce, anchovies, Parmesan Cheese & croutons	13.95
Smoked Chicken With cashew nuts, mango, cherry tomatoes & balsamic honey dressing	14.95

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.

ARTISAN DESSERTS - MADE AT THE QUARTER BAKERY

Petit Antoine (GF) Layers of hazelnut praline with light chocolate mousse (gluten free)	8.50	Honey Cake Layers of ground mixed Spice Sponge and honey cream	7.50
Passion Fruit Cheesecake Creamy soft cheese on bisvuit base, passion fruit jelly	6.95	Lotus Cheesecake Creamy soft cheese on lotus biscuit base	6.95
Pistachio Apricot Cake Layers if pistachio spone and smooth pistachio cream and apricot puree	8.95	Ice Cream Ask your server for our selection of flavours	8.95
Tiramisu The Italian classic	7.95		

DRINKS

HOT DRINKS

	REGULAR
Espresso	2.95
Macchiato	2.95
Americano	3.25
Flat white	3.5
Caffe Latte	3.5
Cappuccino	3.5
Tea	3.95

TEAPOT

3.95

English Breakfast | Earl Grey | Green Sencha
Chamomile | Peppermint | Summer Berries
Fresh Lemon Ginger Hony | Fresh Mint

SOFT DRINKS

750ml Mineral Water	4.50
Still Sparkling	
350ml Mineral Water	2.95
Still Sparkling	
Sparkling Lime	3.95
Sparkling Passion Fruit	3.95
Raspberry Lemonade	3.95
Quarter lemonade	3.95
Coca-Cola	3.75
Coke Diet Coke Coke Zero	
Fanta	3.75
Sprite	3.75
Fever Tree	3.75
Lemonade Tonic Water Ginger Ale	

SPIRITS

Gin	9.95
Gin Mare, Hendricks, Beefeater Pink, Malfy Blood Orange	
Rum	9.95
Bacardi Blanca, Havana Club Spiced, Goslings Black Seal	
Whisky / Bourbon	9.95
Jack Daniels No 7, Chivas 12	14.00
Monkey Shoulder, The Chita, Japoneso Suntory Single Grain	9.95
Vodka	9.95
Ciroc (GF), Absolute Citron, Stolichnaya	
Tequila	
Jose Cuervo Gold, White	9.95
Casamigos Blanco	14.00
Liqueurs	9.95
Cointreau, Campari, Jagermeister, Bailleys Irish Cream, Gran Marnier, Limoncello, Pimms	
Mixers	3.75
Coke, Diet Coke, Fanta, Ginger Beer, Fever Tree Leonade, FT Grapefruit Soda, FT Tonic Water, San Pelligrino Limonata, San Pelligrino Blood Orange	

COCKTAILS

Gin "Marie"	9.95	Espresso Martini	9.95
Olive and rosemary botonical gin & Mediterranean tonic water		Vodka, espresso, coffee liqueur & sugar	
Paloma	9.95	Classic Margarita	9.95
Tequila, lime juice, grapefruit soda & pink salt		Tequila mixed with sugar & lime. Or make it spicy!	
Classic Mojito	9.95	Aperol Spritz	9.95
Tequila, lime juice, grapefruit soda & pink salt		Aperol, prosecco, soda water	
Whiskey Sour	9.95	Dark & Stormy	9.95
Whiskey, lemon juice, lime juice, sugar & egg white		Goslings, dark rum, ginger beer & fresh lime juice	

SPARKLING WINE

	125ML	BTL
Prosecco Doc Rose Brut, Cantina Bernardi, Veneto, Italy	11	36
2022 Prosecco di Conegliano, Veneto, Italy	11	36
Carte d'Or, Champagne Jean-Paul Deville, France		89

WHITE WINE

	175ML	BTL
2022 Still Life, Sauvignon Blanc, Marlborough, New Zealand	9	32
Delightfully crisp and refreshing. Notes of guava and passionfruit. Organic		
2022 La Fornace Gavi di Tassarolo, Piemonte, Italy	12	39
Fresh, Floral and Clean. Notes of Apple, almond and sage		
2022 Domaine Henri Bourgeois Sancerre, France	14	49
Fresh, vibrant and with citrus notes		
2020 Juravinum Le Glanon Arbois Chardonnay, France	14	49
Pear, apple, creamy with citrus notes		
2022 Arianna Occhipinti SP 68, Sicilia, Italy		59
Citrus zest, turmeric spices BioDynamic vineyard		

ROSE WINE

	175ML	BTL
2020 Reserve De Gassac Rose, France	11	36
Raspberry, light, dry		
2022 Sancerre Rose Henri Bourgeois, France		49
Fresh fruit, white peach		

RED WINE

	175ML	BTL
2021 Primitivo IGT Natalino del Prete - Puglia, Italy	12	39
Black cherries, plum, oriental space. Natural, Organic		
2022 Ballena Sur Malbec - Argentina	14	49
Redcurrants, earthy notes & spice. Organic		
2028 Radford Dale Blackrock Red Blend, South Africa		49
Dark Chocolate, spice and dark berries		
2006 Rioja Urbina Reserva Especial, North-East Spain		59
Black fruit, leather, silky blackberry		

BOTTLED BEERS & CIDERS

5.50

Madri Exceptional	Orchard Pig Reveller	Peroni GF
Estrella Galacia	Curious IPA	Peroni 0%