

THE QUARTER KITCHEN

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WWW.QUARTERGROUP.CO.UK

 @quarterkitchenbarnesuk
  @quartergroupuk

SMALL BITES

Mixed Olives	4.95
Hummus (v) Chickpeas, garlic, lemon, spices & olive oil. Served with pitta bread	6.95
Soup of the day	7.95
Bruschetta Cherry tomatoes, basil, oregano, chilli & garlic. Topped with buffalo mozzarella	7.95
Caprese Cherry tomatoes confit, Buffalo mozzarella, with basil oil, oregano & olives	8.95
Arancini di Carne Classic beef ragù, double cream & Parmesan cheese	9.95
Pan-fried Polenta With Parmesan cheese & truffle oil	8.95
King Prawns with cherry tomatoes, chilli, garlic, white wine & toasted sourdough	14.95
Crispy Squid With garlic mayo dip	9.95

ARTISANAL TRADITIONAL PIZZA

Each pizza is a testament to our passion for quality ingredients

Garlic Pizza (v) Add Mozzarella cheese	8.95 10.95
Margherita (v) Mozzarella cheese, tomato sauce and basil oil	12.95
Amore al Tartufo Assorted mushrooms, mozzarella cheese, Parma ham straciatella truffle oil, shaved Parmesan	18.50
Siciliana (v) Tomato sauce, buffalo mozzarella, capers, black olives tapenade, anchovies, garlic	14.95
Inferno Cheese, tomato sauce, 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) With mixed vegetables, tomato sauce, straciatella cheese (or without)	14.95
Parma Ham & Rocket With Buffalo mozzarella, tomato sauce & Parmesan cheese shavings	17.95
Regina Ham, mushroom, tomato sauce & 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
Rocket & Parmesan Salad	5.95
Steamed Vegetables	5.95

MAIN BITES

Sauté Mussels With fresh garlic, parsley & lemon. Served with homemade croutons or toasted bread	19.95
Aubergine Parmigiana Tomato sauce, Parmesan & mozzarella cheese	16.95
Oven Baked Seabass Baby carrots, roasted new potatoes, crispy capers & parsley	22.95
Tuscan Black Pepper Beef Muscle Stew Infused with red wine sauce, served with Parmesan polenta chips	21.95
Grilled Lamb Skewers Succulent lamb shoulder mince, mixed salad & cucumber mint yoghurt	18.95

PASTA

Beef Lasagne With slow cooked beef ragù & béchamel sauce	16.95
Prawns Linguine With cherry tomatoes, garlic, fresh chilli & Napoli sauce	19.95
Wild Mushroom Tagliatelle Truffle Oil Assorted wild mushrooms with seasoned cream sauce	18.95
Lamb Ragù Rigatoni Minced lamb in traditional tomato sauce	19.95
Chicken Milanese Linguine In rich Napoli tomato sauce	18.95

QUARTER CLASSICS

SIRLOIN STEAK (8OZ) Chunky chips, watercress, garlic & herb butter	29.95
BEEF BURGER 8oz perfectly cooked lean British beef burger. Served on a sesame bun with tomato, lettuce, onion, homemade burger sauce & fries Add cheese + 1.95 - bacon + 2.50	16.95
CHICKEN BURGER Deep fried chicken thigh. Served on a sesame bun with tomato, lettuce, homemade homemade burger sauce & fries Add cheese + 1.95 - bacon + 2.50	15.95
FISH & CHIPS Traditionally battered cod with fries, mushy peas & homemade tartare sauce	17.95
CAESAR SALAD Roast chicken, gem lettuce, anchovies, Parmesan cheese & croutons	13.95

THE QUARTER STANDS FOR QUALITY

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

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.

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ARTISAN DESSERTS - MADE AT THE QUARTER BAKERY

Petit Antoine (GF) Layers of hazelnut praline with light chocolate mousse	8.50	Traditional Tiramisu The Italian classic	7.95
Passion Fruit Cheesecake Creamy soft cheese on bisvuit base, passion fruit jelly	7.95	Gelato Ask your server for our selection of flavours	8.95
Pistachio Apricot Cake Layers if pistachio spone and smooth pistachio cream & apricot puree	8.95	Chocolate Brownie Served warm with ice cream and chocolate topping	8.95

DRINKS MENU

HOT DRINKS

	REGULAR
Espresso	2.95
Macchiato	2.95
Americano	3.25
Flat white	3.50
Caffe Latte	3.50
Cappuccino	3.50
Tea	3.95

TEAPOT 3.95

English Breakfast | Earl Grey | Green Sencha
Chamomile | Peppermint | Summer Berries
Fresh Lemon Ginger & Honey | 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	
Jack Daniels No 7, Chivas 12	9.95
Monkey Shoulder, The Chita,	14.00
Japoneese 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 liquer & 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
White rum, lime, fresh mint, sugar & soda water		Aperol, prosseco, soda water	
Whiskey Sour	9.95	Dark & Stormy	9.95
With 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 BioDynamomic vineyard		

ROSÉ WINE

	175ML	BTL
2020 Reserve De Gassac, France	11	36
Raspberry, light, dry		
2022 Sancerre 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%