

BREAKFAST

QUARTER CLASSICS. SERVED UNTIL 5PM

ROYAL FULL ENGLISH BREAKFAST 14.95
Two fried eggs, sausage, roasted tomato, bacon, baked beans, Portobello mushroom, sourdough toast and butter

EGGS ROYALE 14.95
Two poached eggs on toast, with smoked salmon & hollandaise sauce

SCRAMBLED EGGS & SMOKED SALMON 14.50
with sourdough toast & butter

VEGETARIAN BREAKFAST (V) 13.50
Two poached eggs, Portobello mushroom, spinach, sun-dried tomatoes & green pesto

EGGS BENEDICT 12.50
Two poached eggs on toast, with cooked ham & hollandaise sauce

EGGS FLORENTINE (V) 12.50
Two poached eggs on toast, with wilted spinach & hollandaise sauce

FRENCH TOAST (V) 10.95
Homemade brioche with fresh berries, crème fraîche & fruit compote

TWO EGGS (V) 7.50
Anyway you like, on sourdough toast

ORGANIC PORRIDGE (V) 8.50
Topped with fresh berries & honey. Served with milk of choice or water

EXTRAS	
Smoked Salmon	6.50
Bacon / Sausage / Ham / Avocado / Egg	2.95
Hollandaise Sauce / Spinach / Tomato / Beans	2.95
Butter & Jam	1.75

SANDWICHES

HEAVENLY COMBINATIONS.
SERVED ON ARTISAN BREAD

HAM & CHEESE 7.25
with Dijon mustard & mayo on baguette

EGG MAYONNAISE 7.25
with roasted cherry tomatoes on sourdough

FETA & ROASTED VEGETABLES (V) 7.50
Roasted aubergine, courgette & peppers with red pesto on a baguette

TUNA TARTARE 7.50
Finely chopped parsley, shallots, capers, gherkins, lemon & mayo on ciabatta

TARRAGON ROAST CHICKEN 7.95
Rocket, Parmesan cheese & mayo on sourdough

BREADED CHICKEN 8.25
BBQ sauce, dill & sweet chilli mayo, mini gem lettuce on ciabatta

BUFFALO MOZZARELLA (V) 8.50
with avocado, sun-dried tomatoes & green pesto on ciabatta

SALT BEEF 9.50
with tartare sauce & cucumber on caraway bread

QUARTER BAKERY

Homemade Viennoiserie, Pastries & Cakes made by our master bakers in our own kitchen. Please see our daily selection!

STARTERS

PERFECT FOR SHARING

MISO SOUP 5.95
fish stock based with tofu and seaweed

SOUP OF THE DAY 8.50
ASK YOUR SERVER FOR TODAY'S SOUP
Served with sourdough bread

VEGETABLE GYOZA (V) 7.50
with a tangy soy dipping sauce

CHICKEN GYOZA 8.50
with a tangy soy dipping sauce

BREADED HALLOUMI (V) 9.50
with sweet chilli sauce

IT'S A WRAP!

LAMB SHAWARMA 16.95
Slow roast lamb shoulder, pickled cucumber, red onion, mixed leaves, tomato & tahini sauce

HALLOUMI (V) 12.95
Green salad, sweet chilli sauce, hummus

 **FALAFEL** 11.95
Pickled cucumber, lettuce, tomato, red onion, tahini sauce & homemade hummus

QUARTER BURGERS

FOR ALL TIME CLASSICS


BEEF BURGER 16.95
8oz perfectly-cooked homemade lean British beef burger. Served on artisan sesame bun with tomato, lettuce, red onion, gherkins, burger sauce & a side order of chips

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

CHICKEN BURGER 15.95
BBQ chicken with Asian spices & sweet chilli mayo. Served with coleslaw on sesame bun & a side of chips

EXTRAS			
Bacon / Sausage	3.95	Mushrooms	2.50
Ham / Salami		Olives	
Chicken		Cheese	

SALADS

 **AVOCADO** 12.95
Mixed leaves, red onion, tomatoes, gem lettuce, coriander & lemon

SPICY BBQ CHICKEN 12.95
Warm chicken, mixed leaf salad, leek & spicy sesame dressing

GREEK (V) 12.95
Cucumber, feta cheese, cherry tomatoes, olives, red onion, oregano

SMOKED CHICKEN 12.95
with cashew nuts, mango, cherry tomatoes & balsamic honey dressing

CAESAR 12.95
Roast chicken, mini gem lettuce, anchovies, Parmesan cheese & croutons

MAINS

FLAVOURS FROM AROUND THE WORLD

SALMON TERIYAKI 18.95
Baked salmon fillet coated in an Asian soy glaze. Served with roasted vegetables & steamed rice

FISH & CHIPS 17.95
Battered cod served with chips, mushy peas & homemade tartare sauce

CHICKEN TERIYAKI 15.95
Marinated chicken coated in an Asian soy glaze. Served with roasted vegetables & steamed rice

CHICKEN KATSU CURRY 15.95
Breaded chicken, potatoes & carrots in a Katsu sauce. Served with steamed rice

VEGETARIAN KATSU CURRY (V) 15.95
Breaded aubergine, potatoes & carrots in a Katsu sauce. Served with steamed rice

COD GOUJONS & CHIPS 14.95
Fish fingers served with chips & tartare sauce

CHICKEN CURRY 13.95
Served with basmati rice

BREADED CHICKEN & CHIPS 13.95
Tender chicken fillets in golden crispy crust. Served with spicy mayo

BEEF LASAGNE 15.95
Béchamel sauce, beef ragù, mozzarella cheese

AUBERGINE PARMIGIANA (V) 13.95
Tomato sauce, Parmesan & mozzarella cheese

SOURDOUGH PIZZA

HAND-STRECHED

MARGHERITA (V) 14.50
Tomato sauce, mozzarella & basil

BUFFALO MOZZARELLA MARGHERITA (V) 15.50
with juicy cherry tomatoes & basil

MIX VEGETABLES (V) 15.95
Mixed peppers, aubergine, courgette, cherry tomatoes & cheese

FOUR CHEESE (V) 15.95
Creamy, rich mozzarella, Parmesan, cheddar & blue cheese

BBQ CHICKEN 16.95
A tangy BBQ base with chicken, mozzarella & peppers

GOAT CHEESE FLORENTINE (V) 17.95
Tangy goat cheese with mozzarella, spinach, caramelised onion & egg

PARMA HAM & ROCKET 17.95
with Buffalo mozzarella & Parmesan cheese shavings

VENTRICINA SALAMI 17.50
Ventricina salami seasoned with chilli, paprika & olives

CAPRICCIOSA 17.50
Ham, artichokes, mushrooms & olives

SIDES	CLASSIC CHIPS (V)	4.95
	SWEET POTATO CHIPS (V)	5.95
	MIXED LEAF SALAD (V)	4.95
	BASMATI RICE (V)	4.95

Join the Quarter
community!

Subscribe to our newsletter



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

DRINKS MENU

HOT DRINKS BARISTA CLASSICS

+£0.50 FOR ALTERNATIVE MILK (*soya, almond, coconut*)

	REGULAR	LARGE
ESPRESSO	2.95	3.50
MACCHIATO	3.05	3.75
AMERICANO	3.50	3.95
FLAT WHITE	3.95	4.25
CAFFE LATTE	3.75	4.25
CAPPUCCINO	3.75	4.25
HOT CHOCOLATE	3.75	4.50
MOCHA	4.25	4.50
CHAI LATTE	4.25	4.95
MATCHA LATTE	4.25	4.95

QUARTER HOT CHOCOLATE 4.95
with whipped cream & marshmallows

TEAPOT 3.95

WITH YOUR TEA OF CHOICE

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

SMOOTHIES 7.50

100% NATURAL INGREDIENTS

SUNRISE
Mango, banana & orange juice

TROPICAL DAZZLER
Pineapple, melon, apple, grape, mango
& orange juice

BERRY BLAST
Banana, blueberry, almond milk, vanilla
& Greek yoghurt

TRIBERRY DETOX
Strawberry, raspberry, blueberry & orange juice

GREEN POWER
Kale, avocado, spinach, apple, fresh mint
& orange juice

SUNSET
Mango, banana, strawberry & orange juice

FRESHLY SQUEEZED JUICE

ORANGE 4.95
EXTRAS 0.95
GINGER | MINT | LEMON

BOTTLED BEERS

CORONA 5.50
PERONI 5.50
BIRRA MORETTI | SAN MIGUEL 5.50
ASAHI 5.95

SPIRITS 50ML 9.45

ENJOY NEAT OR ON THE ROCKS

+£1.50 FOR A MIXER OF CHOICE

JACK DANIEL'S WHISKY
JAMESON IRISH WHISKY
ABSOLUT VODKA
BAILEYS
JOSE CUERVO TEQUILA
DISARONNO
GRAND MANIER
BOMBAY GIN
BACARDI RUM BLANCA
BACARDI RUM SPICED

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 & lemonade

ESPRESSO MARTINI
Espresso, vodka & a touch of sweet syrup

BLOODY MARY
Vodka, tomato, lemon & house spice mix

GIN & TONIC
Refreshing premium gin & rich tonic water

ASK YOUR SERVER FOR OUR SEASONAL DRINKS MENU!

SPARKLING WINE

CHAMPAGNE JEAN-PAUL DEVILLE CARTE NOIRE - France 125ML BTL 78.50
A fresh & lively wine with lovely biscuit & white fruit flavours. Mature & balanced

CANTINA BERNARDI PROSECCO DOC SPUMANTE BIO - Italy 10.00 39.95
Gentle aroma of apple & pear. A perfect combination of flavour, acidity & softness

CANTINA BERNARDI PROSECCO DOC ROSÉ SPUMANTE - Italy 9.50 37.95
Dry & savoury on the palate, fresh & fruity with notes of cherry & small red fruits

WHITE WINE

CASA MARIA VERDEJO AGRICOLA LA CASTELLANA 2020 - Spain 175ML BTL 7.50 24.95
Crisp & crunchy with fresh green fruit flavours & a dash of acidity on the finish

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

RÉSERVE DE GASSAC ROSÉ PAYS DE L'HÉRAULT 2020 - France 175ML BTL 6.95 26.95
Full & round with crushed red fruit flavours, balanced with crisp acidity on the finish

CAPDEVIELLE ELEGANCE CÔTES DE PROVENCE ROSÉ 2020 - France 38.95
Pale, alluring & evocative of the French Mediterranean. Red fruit, herbs & spice. A lovely freshness

RED WINE

BERGERIE DE LA BASTIDE VIN DE PAYS ROUGE - France 175ML BTL 6.95 23.95
A friendly, easy-drinking wine with lively red fruit & a medium to light body

METIC COLCHAGUA MERLOT 2020 - Chile 26.50
Purple young colour, very fruity, red berries blended with fine herbs. Soft on the palate

SANTA JULIA ORGANICA MENDOZA MALBEC - Argentina 7.50 24.95
Generous & ripe with figs, tobacco & spice. Flavourful on the palate with soft tannins

GIANNI MASCIARELLI MONTEPULCIANO DABRUZZO 2018 - Italy 26.50
Fresh & medium-bodied with flavours of cherries & redcurrants with notes of violet & tobacco

HACIENDA GRIMÓN CRIANZA RIOJA 2018 - Spain 26.50
Spicy vanilla aromas from the oak ageing. Mouthfilling & generous with complex flavours

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

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.