

THE
**ROYAL
QUARTER**
All Day Dining

BREAKFAST *Served till 5pm*

French Toast (v)	13.00
Homemade brioche with fresh berries, crème fraîche, honey & fruit compote	
Organic Porridge (v)	8.50
Topped with fresh berries & honey. Served with milk of choice or water	
Two Eggs (v)	7.50
Anyway you like, on sourdough toast	
Scrambled Eggs & Smoked Salmon	16.00
With sourdough toast & butter	
Eggs Florentine (v)	15.00
Two poached eggs on toast, with wilted spinach & hollandaise sauce	
Eggs Benedict	15.00
Two poached eggs on toast, with cooked ham & hollandaise sauce	
Eggs Royale	16.00
Two poached eggs on toast, with smoked salmon & hollandaise sauce	
Vegetarian Breakfast (v)	14.00
Two poached eggs, Portobello mushroom, spinach, sun-dried tomatoes & green pesto	
Quarter English Breakfast	17.00
Two fried eggs, sausage, roasted tomato, bacon, baked beans, Portobello mushroom, sourdough toast and butter	

Extras

Smoked Salmon	6.50
Bacon • Sausage • Ham	4.50
Free Range Egg	3.00
Avocado Slices • Beans	3.00
Spinach • Tomato	3.00
Hollandaise Sauce	3.00

SANDWICHES *Available all day, while supplies last*

Tuna Mayo	8.00
Sweetcorn & mayo on baguette Add Melted Cheese +1.5	
Salt Beef	10.00
With tartare sauce on sourdough bread	
Breaded Chicken	9.00
Gem lettuce, dill & sweet chilli mayo on focaccia	
Buffalo Mozzarella (v)	9.00
Avocado, sun-dried tomatoes & green pesto on focaccia	

BAKED ITEMS *Available all day, while supplies last*

PASTRIES

Butter Croissant	4.20
Pain Au Chocolat	4.85
Pain Aux Raisins	5.40
Cinnamon Swirl	5.40
Berry Danish	4.90
Choco Banana Danish	4.80
Almond Croissant	5.90
Almond Danish	6.50
Almond Berry Danish	5.40

CAKES & BAKES

Homemade Loaf Slice

Nutty Banana	5.95
Carrot Cake	5.40
Cinnamon Cake	5.40
Marble Cake	5.40
Lemon Drizzle (ve)	5.40

Gluten Free Cake

Orange Polenta, Lemon or Almond.	6.20
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Red Velvet Cake

Light sponge layered with mascarpone cream	6.95
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Carrot Cake

Spiced carrot cake with cream cheese frosting	7.50
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Baked Cheesecake

Lusciously creamy, topped with blueberries	6.95
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Dark Chocolate Brownie

Served warm, with a scoop of vanilla gelato	9.00
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Bread & Butter Pudding

Served warm, with vanilla custard & fresh berries	9.00
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Tiramisu

Coffee-infused, with creamy mascarpone	7.50
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Biscoff Cheesecake

Rich & creamy, with a crunchy Lotus biscuit base	7.50
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Feta & Roasted Vegetables (v) 9.00

Roasted aubergine, courgette & peppers with red pesto on focaccia

Ham & Cheese 8.00

Dijon mustard & mayo on baguette

Tarragon Roast Chicken 9.00

Mixed leaves, Parmesan cheese & mayo on sourdough bread

Seared Steak 13.00

Caramelised onions, melted cheddar cheese & tangy house sauce

ALL DAY DINING

Available from 12pm

STARTERS

Soup of The Day	8.50
Served with sourdough bread	
Chicken Gyoza	8.50
With a tangy soy dipping sauce	
Vegetable Gyoza (v)	8.00
With a tangy soy dipping sauce	
Falafel (ve)	12.00
With tahini sauce	
Halloumi Fries (v)	10.00
With sweet chilli sauce	

MAINS

Salmon Teriyaki	22.00
Baked salmon in Asian soy glaze, roasted vegetables & steamed rice	
Chicken Katsu Curry	20.00
Breaded chicken, potatoes & carrots in a Katsu sauce with steamed rice	
Chicken Teriyaki	20.00
Marinated chicken in Asian soy glaze, roasted vegetables & steamed rice	
Fish & Chips	19.50
Battered cod served with chips, mushy peas & homemade tartare sauce	

HOT WRAPS

Falafel (ve)	15.00
Pickled cucumber, lettuce, tomato, red onion tahini sauce & hummus	
Halloumi (v)	15.00
Baby gem, sweet chilli sauce & hummus	

QUARTER BURGERS

Beef Burger	18.00
Homemade steak mince beef on sesame bun, tomato, lettuce, gherkins, mustard burger sauce & fries	
Chicken Burger	17.00
Grilled chicken in Asian BBQ sauce, coleslaw, sweet chilli mayo on sesame bun & fries	

Extras

Bacon 3.5 • Avocado 3 • Cheese 1.5

SIDES

French Fries (ve)	5.00
Sweet Potato Fries (ve)	6.00
Steam Rice (ve)	5.00
Mixed Leaves Salad (ve)	5.00

SALADS

Spicy Salmon	16.00
Asian soy infused salmon fillet, mixed leaf salad, spring onion & spicy sesame dressing	
Greek (v)	14.00
Cucumber, feta cheese, cherry tomatoes, olives, red onion & oregano	
Avocado (ve)	14.00
Mixed leaves, red onion, tomatoes, gem lettuce, coriander & lemon	
Smoked Chicken	16.00
With cashew nuts, mango, cherry tomatoes & balsamic honey dressing	
Caesar	16.00
Roast chicken, mini gem lettuce, anchovies, Parmesan cheese & croutons	

Add Protein

Egg 3 • Chicken 7 • Salmon 10

KIDS SELECTION

Cod Goujons & Chips	6.50
Fish fingers with chips & tartare sauce	
Breaded Chicken & Chips	4.50
Crispy chicken fillets with chips & spicy mayo	

(v) vegetarian | (ve) vegan

We cannot guarantee the absence of traces of nuts and other allergens in any of our dishes and not all ingredients are listed on the menu. Please inform a member of staff if you have any specific dietary requirements before placing your order. All prices include VAT at the current rate. Licensing hours apply. A discretionary service charge of 12.5% will be added to your bill.