

BREAKFAST

QUARTER CLASSICS. SERVED UNTIL 5PM

Quarter English Breakfast	17
Two fried eggs, sausage, roasted tomato, bacon, baked beans, Portobello mushroom, sourdough toast and butter	
Eggs Royale	16
Two poached eggs on toast, with smoked salmon & hollandaise sauce	
Scrambled Eggs & Smoked Salmon	16
With sourdough toast & butter	
Vegetarian Breakfast (v)	14
Two poached eggs, Portobello mushroom, spinach, sun-dried tomatoes & green pesto	
Eggs Benedict	15
Two poached eggs on toast, with cooked ham & hollandaise sauce	
Eggs Florentine (v)	15
Two poached eggs on toast, with wilted spinach & hollandaise sauce	
French Toast (v)	13
Homemade brioche with fresh berries, crème fraiche, honey & fruit compote	
Two Eggs (v)	7.5
Anyway you like, on sourdough toast	
Organic Porridge (v)	8.5
Topped with fresh berries & honey. Served with milk of choice or water	

Extras	
Smoked Salmon	6.5
Bacon Sausage Ham Avocado Slices	4.5
Free Range Egg	3
Hollandaise Sauce Spinach Tomato Beans	3

HOT SANDWICHES

HEAVENLY COMBINATIONS

Ham & Cheese	8
With Dijon mustard & mayo on baguette	
Feta & Roasted Vegetables (v)	9
Roasted aubergine, courgette & peppers with red pesto on a baguette	
Tuna Tartare	8
Finely chopped parsley, shallots, capers, gherkins, lemon & mayo on focaccia	
Tarragon Roast Chicken	9
Rocket, Parmesan & mayo on sourdough	
Egg Mayonnaise (v)	8
With roasted cherry tomatoes on sourdough	
Saffron & Pistachio Grilled Chicken	10
With mini gem lettuce & sun-dried tomatoes	
Breaded Chicken	9.5
BBQ sauce, dill & sweet chilli mayo, mini gem lettuce on focaccia	
Buffalo Mozzarella (v)	9
With avocado, sun-dried tomatoes & green pesto on focaccia	
Salt Beef	10
With tartare sauce & cucumber on sourdough	
Seared Steak	13
With caramelised onions, melted cheddar cheese & tangy house sauce	

QUARTER BAKERY

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

STARTERS

PERFECT FOR SHARING

Soup of The Day	8.5
Served with sourdough bread	
Vegetable Gyoza (v)	8
With a tangy soy dipping sauce	
Chicken Gyoza	8.5
With a tangy soy dipping sauce	
Halloumi Fries (v)	10
With sweet chilli sauce	
Bruschetta (v)	10
Cherry tomatoes, Buffalo mozzarella & garlic basil oil	
Marinated Chicken Wings	12
In Asian BBQ sauce	
Crispy Baby Squid	12
With Nanami Togarashi & sweet chilli sauce	
Tiger Prawn Tempura	16
With sweet chilli sauce	
Cheddar Nachos & Guacamole	12
Served with salsa and sour cream	
Smoked Aubergine Caviar (v)	11
With garlic, tomatoes & crispy bread	

TACOS

MADE WITH TORTILLAS (3PCS)

Korean Chicken	14
With salsa and spicy sauce	
Slow-Braised Beef	15
With pickle red cabbage & fresh spring onions	
Grilled Mushroom & Smoked Aubergine (v)	13
With spicy green sauce & guacamole	
Pork Carnitas	14
With jalapeno hot honey sauce	

PIE OF THE DAY

A hearty, homemade pie with seasonal ingredients & a golden, flaky crust. Ask our team for today's delicious filling!

SALADS

Avocado (ve)	14
Mixed leaves, red onion, tomatoes, gem lettuce, coriander & lemon	
Spicy Salmon	16
Asian soy infused salmon fillet, mixed leaf salad, leek & spicy sesame dressing	
Greek (v)	14
Cucumber, feta cheese, cherry tomatoes, olives, red onion, oregano	
Smoked Chicken	16
With cashew nuts, mango, cherry tomatoes & balsamic honey dressing	
Caesar	16
Roast chicken, mini gem lettuce, anchovies, Parmesan cheese & croutons	

MAINS

FLAVOURS FROM BRITAIN & AROUND THE WORLD

Fish & Chips	19.5
Battered cod served with chips, mushy peas & homemade tartare sauce	
Grilled Salmon Fillet	22
With a creamy lemon oil sauce, sliced roasted fennel & dill	
Salmon Teriyaki	22
Baked salmon fillet coated in an Asian soy glaze. Served with roasted vegetables & steamed rice	
Chicken Teriyaki	20
Marinated chicken coated in an Asian soy glaze. Served with roasted vegetables & steamed rice	
Chicken Katsu Curry	20
Breaded chicken, potatoes & carrots in a Katsu sauce. Served with steamed rice	
Vegetarian Katsu Curry (v)	17
Breaded aubergine, potatoes & carrots in a Katsu sauce. Served with steamed rice	
Rib-Eye Steak 9oz	29.5
Succulent, grass-fed cut. Served with broccoli, & roasted cherry tomatoes	
Choice of Sauces: Garlic Butter Peppercorn Béarnaise	

Braised Lamb Shank	29
Slow-cooked in signature sauce. Served with mash potato & cooked vegetables	

QUARTER BURGERS

FOR ALL TIME CLASSICS

Classic Smash Burger (180G)	18
Two juicy, hand pressed beef patties, smashed on a sizzling hot griddle for a caramelised crust. Topped with melted cheddar cheese. Served on artisan sesame bun& a side order of chips	
Chicken Burger	17
Grilled chicken marinated in Asian BBQ sauce with coleslaw on homemade sesame bun & fries	
Extras	Cheese 3 Bacon 3.5 Avocado 4.5

SIDES

Marinated Olives (ve)	5
French Fries (ve)	5
Sweet Potato Fries (ve)	6
Steamed Rice (ve)	5
Rocket & Parmesan Salad (v)	5
Mixed Leaf Salad (ve)	5

KIDS SELECTION

Cod Goujons & Chips	
Fish fingers served with chips & tartare sauce	
Breaded Chicken & Chips	
Tender chicken fillets in golden crispy crust. Served with spicy mayo	
Bangers & Mash	
Creamed mashed potatoes & house gravy	

ROYAL SUNDAY ROAST

A hearty, homecooked traditional British meal
Your choice of beef, chicken or pork. Served with potatoes, Yorkshire pudding, seasonal veggies & chef signature gravy
Chicken 27 | Beef 35 | Pork 29.5

ROYAL SET MENU

2 COURSES FOR 18.95
3 COURSES FOR 24.95

Monday To Friday
12:00pm - close

Excluding bank holidays. Please ask your server for the menu or more information.

DESSERTS

Dark Chocolate Brownie Served warm, with a scoop of sweet vanilla gelato	10	Bread & Butter Pudding Served warm, with vanilla custard & fresh berries	10	Honey Cake Spiced sponge layered with velvety honey cream	9
Petite Antoine Layers of hazelnut praline with chocolate mousse	9	Biscoff Cheesecake Rich & creamy, with a crunchy Lotus biscuit base	9	Baked Cheesecake Lusciously creamy with vanilla & bursts of blueberry	8
Pistachio & Apricot (GF) Layers of pistachio sponge with apricot cream filling	9	Tiramisu Delicious coffee-flavored classic, layered with creamy mascarpone	9	Red Velvet Cake Light red sponge layered with mascarpone frosting	8
Black Forest Gateaux Decadent chocolate cake with creamy layers & dark cherries	9	Fruit Cheesecake Cream cheese on biscuit base & raspberry or passion fruit jelly	9	Carrot Cake A spiced sponge infused with cinnamon & a hint of coconut	8

PRIVATE
EVENTS

Whether for an intimate gathering or a grand celebration, let us make your event extraordinary. Enjoy bespoke menus, curated wine list, and an unforgettable experience tailored just for you.

For more information, send us an email by scanning the QR Code.



DRINKS MENU

HOT DRINKS

+£0.50 FOR ALTERNATIVE MILK (oat, soya, almond, coconut)		
	REGULAR	LARGE
Espresso	3	3.5
Macchiato	3.25	3.75
Americano	3.75	4.25
Cortado	4	4.5
Flat White	4.75	4.75
Caffe Latte	4.25	4.75
Cappuccino	4.25	4.75
Hot Chocolate	4.5	5
Mocha	4.75	5.25
Chai Latte	4.75	5.25
Matcha Latte	5	5.5

Quarter Hot Chocolate with whipped cream & marshmallows	6
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TEAPOT4

Black Tea
English Breakfast | Earl Grey

Herbal Infusions
Green Tea | Peppermint
Chamomile | Summer Berries

Fresh Tea
Lemon Ginger Honey | Mint

ICED DRINKS

Iced Caffe Latte	5
Iced Matcha	5.5
Iced Tea	4.5
Lemon Twist Summer Berries Peach	

NATURAL JUICE

Orange	5
Extras Ginger Mint Lemon Honey	0.75

SMOOTHIES9
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

SOFT DRINKS

750ml Mineral Water Still Sparkling	4.5
330ml Mineral Water Still Sparkling	3
Sparkling Lime	4
Sparkling Passion Fruit	4
Quarter Lemonade	4
Raspberry Lemonade	4
Coca-Cola Coke Diet Coke Coke Zero	4
Fanta Sprite	4
Fever Tree Lemonade Tonic Water Ginger Ale	3.5

THE QUARTER STANDS FOR QUALITY

We use only the freshest and finest ingredients in all our dishes for an uncompromising flavour-filled experience.

SINCE 2013

JOIN THE QUARTER
COMMUNITY!
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