



The Quadrant
Restaurant & Bar

2 Courses 23.95
3 Courses 27.95
5pm – 9pm Friday
12pm – 9pm Saturday

Starters

Slow cooked BBQ pork ribs, homemade BBQ marinade and smoked BBQ sauce (+ 2.95)

King prawns with garlic and sun-dried tomato butter, fresh lemon and parsley on a sour dough croute

Tomato and basil bruschetta, fresh vine tomatoes, basil, balsamic syrup, feta cheese on toasted garlic brushed ciabatta

Turmeric and cumin roasted cauliflower fritters, mango and lime syrup and a mint and caraway yoghurt dipping sauce.

Roasted red pepper hummus, homemade flat breads with harissa and pickled root vegetables.

Salt and pepper chicken strips bell pepper, onion, chillies and garlic in a sticky chilli dressing.

Main Course

Oven roasted chicken breast, creamy coconut sauce, sticky basmati rice with pickled vegetables, fresh lime and coriander topped with roasted peanuts.

Moroccan Lamb flat bread, fruity Moroccan couscous, lightly spiced slow cooked leg of lamb with chick peas, shallots, fresh coriander, homemade flat bread, mint & lime yoghurt, chilli & mango dressing.

28-day aged sirloin steak, triple cooked chips, creamy peppercorn sauce and beer battered onion rings. (+3.95)

Fish of the day, fresh locally sourced sustainable fish, ask staff for details for today's fish dish.

Blue cheese & mushroom arancini with a vine tomato coulis, watercress & toasted almond salad

Fish and chips, white fish fillet, lightly fried in a beer batter with mushy peas, tartare sauce & triple cooked chips with a curry dipping sauce

Dessert

Homemade lime posset, blueberry compote, shards of meringue & fresh berries

Rum infused banana cake with toasted coconut, lime zest and salted caramel sauce

Dark chocolate & baileys mousse with white chocolate crumble & English raspberries.

Mild smoked cheddar & a creamy blue cheese with duo of chutneys, crackers & pickles