



The Quadrant
– Restaurant & Bar –

Friday 13th March 2020
Spring / Summer sample evening menu
2 Courses 19.95 3 Courses 23.95

Whilst you decide +2.95 per person

Toasted sour dough with Aioli & Olives with pickled vegetables

Start

Slow cooked BBQ pork ribs – Our original homemade BBQ sauce, slow cooked for 6 hours
Garlic, white wine & lemon sautéed king prawns – Served with a toasted crouton
British purple sprouting broccoli – crispy sesame seed tempura & Teriyaki dressing
Red pepper hummus – pickled vegetables – paprika oil – homemade flat breads
Chicken, leek & tarragon croquettes – redcurrant & cranberry glaze

Main Course

Lemon, chilli & garlic roasted vegetable flat breads – couscous, yoghurt dressing, Smokey harissa - Feta & pomegranate baby leaf salad
Grilled cod fillet – Braised cabbage & garden peas & a white wine sauce
Slow cooked belly pork – sticky maple & black pepper glaze – Dijon mustard & fresh chive mashed potato – Crispy shallot rings
Oven roasted chicken breast – Vine tomato sauce – roasted chorizo & paprika potatoes

Sides Dishes + 2.95

Parmesan French fries
Mixed Seasonal Vegetables
Beer Battered Onion Rings

Dessert

Mixed berry Quadrant mess – fresh vanilla cream, mixed berries & strawberry sorbet
Rhubarb cheese cake – Honey & oat biscuit base – rhubarb & mint compote & rhubarb crisps
Baileys & dark chocolate bread & butter pudding – salted caramel sauce & toffee ice cream
Cheese board – Selection of cheeses – Homemade chutney & crackers (+1.95)