

Aperitif

Elderflower Prosecco – 8

Negroni – 8

Gin, vermouth & Campari

Quadrant

- menu -

T – 0151 632 4444 E- info@the-quadrant.co.uk

Available Monday, Thursday, Friday, Saturday 5pm – 9pm

Family roast available Sunday 12 – 7pm

Allergens & Dietary Requirements

Please let us know prior to ordering –
Thank you.

Light Bites

House Breads – Whipped herb butter, flaked sea salt **4.5**

Marinated Olives – Pickled vegetables, Olive oil **4**

Hummus – Homemade flat bread, Harissa, pomegranate **5**

Patatas Bravas – Fried potatoes, aioli & a tomato sauce **5.5**

Antipasto – Selection of cold cured meats, roasted veg **7**

Whipped Goats Cheese – Honey, sherry vinegar, mixed seeds, Homemade corn crackers **6**

Veg & Side Dishes

Jack Fruit Tacos – BBQ maple pulled jack fruit, peppers, salsa, spring onion, avocado mousse on crispy open corn tacos **7**

Spiced Cauliflower Fritters – Turmeric, toasted cumin, coriander, Toasted almonds, pomegranate, lime, mango & coconut yoghurt **6.5** (n)

Veg & Lentil Dahl – Homemade chickpea vegetable dahl, fresh chilli, homemade caraway flat bread, **6.5**

Heritage tomato Bruschetta – Fresh heirloom tomatoes, confit vine tomatoes, fresh basil, olive oil, sherry vinegar dressing, vegan feta cheese on toasted ciabatta croutes **6.5**

Sweet Potato Wedges – Twice cooked sweet potato, Paprika, Black pepper, sea salt, topped with garlic & parsley aioli **6**

Halloumi Fries – Dressed in sweet chilli & garlic sauce, fresh coriander, spring onion, lime zest & chilli flakes **6.5**

Barbecued Sweet Corn – Corn on the cob portions charred grilled chilli powder, paprika, sea salt, black pepper, lemon oil **4.5**

Piri-piri Fries – Skin on French fries, piri-piri seasoning, black pepper fresh chives **6**

Meat & Fish

Sticky Teriyaki Beef – Slow cooked beef brisket, Teriyaki sauce, sesame seeds & spring onion **9.5**

Pulled Pork Taco – Maple BBQ sauce, salsa, spring onion, avocado mousse, on crispy open taco shells **7.5**

Buttermilk Chicken – Sweet chilli, sesame seeds, pickles, fresh mint & coriander **8**

Chorizo Crostini – Chorizo jam green olive, shallots feta cheese, fresh chives on grilled sour dough **7**

Fish of The Day – We change this dish regularly to ensure we have the freshest seasonal fish available, ask a member of staff for details **8-10**

King Prawns – Simply grilled with a chilli, garlic & lemon butter **7.5**

Calamari – Black pepper & paprika coating, lemon juice, homemade garlic aioli **7**

Lamb Meat Balls – Rich tomato sauce – chopped parsley & fresh parmesan **7**

Desserts (Provided by the amazing @cookiesbycalandjenn)

Vegan dark chocolate mousse - fresh raspberries & an oat crumb **5.5**

Lemon Cake Jar – Light sponge, lemon curd layered & topped with Chantilly cream **5.5**

Salted Caramel Brownie – Dark chocolate brownie, salted caramel & Chantilly cream **5.5**

White Stilton – Oat crackers, pickled raisins, date & rum jam & fresh chives **7.5**

Notes

We have highlighted on the menu products for certain dietary requirements but please always tell a member of staff of any allergies or requirements prior to ordering.

(n) – Contains nuts

We have separate menus for both Vegan & Gluten Free diets

Children are welcome at the restaurant during the evening, but we do not offer a childrens menu or alternatives from the current main menu, we do have a child's roast portion available Sunday afternoons. If dining please ensure children remain seated at the table.

Aperitif

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Gin, vermouth & Campari

Quadrant

- vegan & gluten free menu -

Allergens & Dietary Requirements

Please let us know prior to ordering –
Thank you.

T – 0151 632 4444 E- info@the-quadrant.co.uk

Available Monday, Thursday, Friday, Saturday 5pm – 9pm

Family Sundays Roast 12 – 7pm

Vegan Menu

(Notify server if ordering for a vegan diet)

House Breads – olive oil, balsamic syrup, flaked sea salt **4.5**

Marinated Olives – Pickled vegetables, Olive oil **4.5**

Hummus – Homemade flat bread, Harissa, pomegranate **5**

Patatas Bravas – Fried potatoes & a tomato sauce **5.5**

Jack Fruit Tacos – Maple BBQ sauce, salsa, spring onion,
avocado mousse on soft crispy open corn tacos **7**

Spiced Cauliflower Fritters – Turmeric, toasted cumin,
coriander, Toasted almonds, pomegranate, lime, mango &
coconut yoghurt **6.5** (n)

Veg & Lentil Dahl – Homemade chickpea vegetable dahl,
fresh chilli, homemade caraway flat bread, **6.5**

Heritage Tomato Bruschetta – Fresh heirloom tomatoes,
confit vine tomatoes, fresh basil, olive oil, sherry vinegar dressing,
vegan feta cheese on toasted ciabatta croutes **6.5**

Sweet Potato Wedges – Twice cooked sweet potato,
Harissa, Paprika, Black pepper, sea salt, garlic & parsley **6**

Barbecued Sweet Corn – Corn on the cob portions, grilled,
chilli powder, paprika, sea salt, black pepper, lemon oil **4.5**

Piripiri Fries – Skin on French fries, piripiri seasoning, fresh chives
& black pepper. **6**

ASK ABOUT OUR SPECIALS....

We have regularly updated specials available every day
that may also be available for a vegan diet, ask your
server for more details.

(n) contains nuts

Gluten Free Menu

(Notify server if ordering for an
allergy or intolerance)

Marinated Olives – Pickled vegetables, Olive oil **4.5**

Patatas Bravas – Fried potatoes, aioli & a tomato sauce **5.5**

Whipped Goats Cheese – Honey, sherry vinegar, mixed seeds,
thyme & rosemary gluten free corn crackers **6**

Jack Fruit Tacos – Maple BBQ sauce, salsa, spring onion,
avocado mousse on soft crispy open corn tacos **7**

Spiced Cauliflower Fritters – Turmeric, toasted cumin, coriander,
Toasted almonds, pomegranate, lime, mango & coconut yoghurt **6.5**
(n)

Veg & Lentil Dahl – Homemade chickpea vegetable dahl, fresh
chilli & spring onion, gluten free flat bread **6.5**

King Prawns – Simply grilled with a chilli, garlic &
Lemon parsley butter **7.5**

Fish of The Day – We change this dish regularly to ensure we have
the freshest seasonal fish available, ask a member of staff for details
8-10

Pulled Pork Taco – Maple BBQ sauce, salsa, spring onion,
avocado mousse on soft crispy open corn tacos **7.5**

Sweet Potato Wedges – Twice cooked sweet potato, Paprika,
Black pepper, sea salt, garlic & parsley aioli **6**

Barbecued Sweet Corn – Corn on the cob portions, grilled, chilli
powder, paprika, sea salt, black pepper, lemon oil **4.5**

Piripiri Fries – Skin on French fries, piripiri seasoning, fresh chives &
black pepper. **6**

(n) contains nuts

Gluten free Eton mess, meringue pieces, fresh
berries, fruit coulis & candied pistachio **5.5**

Vegan dark chocolate mousse, fresh raspberries
& an oat crumb **5.5**

White Stilton, Oat crackers, pickled raisins, date
& rum jam with whipped butter & chives **7.5**

Vegan & Gluten Free Sundays...

Our Sunday family roasts are available for both gluten free & vegan diets.

Served from 12pm – 7pm every Sunday.