



From the kitchen at

The Quart Pot



Nibbles

Bread & Oil VG-M 5.00

Ciabatta with extra virgin olive oil and balsamic vinegar.

Mixed Peanuts & Rice Crackers VG-M 4.00

Olives VG 4.00

Starters

Soup of the Day V 6.00

With crispy fried onion, chives and bread & butter.

Ask a team member for today's soup.

Honey-Glazed Ham Hock & Mustard Terrine 7.00

With ciabatta shards, rocket leaves and piccalilli.

Sharers

Recommended for two or more.

Cheesy Nachos V 13.00

With Mozzarella, cheese sauce, jalapenos, tomato & chilli sauce, guacamole and sour cream.

+Add grilled chicken 3.50

Nachos Sharer VG-M 12.00

With SheeseR sauce, jalapenos, tomato & chilli sauce, guacamole, and vegan mayo.

Fritto Misto 22.50

Crispy coated whitebait, scampi, lightly dusted calamari, crab & cod fishcakes, and garlic ciabatta with a selection of dips.

From The Grill

10oz Ribeye Steak 21.50

Served with chunky chips, onion rings, mushroom, and grilled tomato.

Perfectly paired with our Malbec.

+ Peppercorn Sauce 2.50

+ StiltonR & Peppercorn Sauce 2.50

+ Buttery Hollandaise Sauce 2.50

Signature Gammon Steak 15.50

Topped with a fried egg and pineapple wedge, served with chunky chips, onion rings, mushroom, and grilled tomato.

Halloumi Fries V 4.50

Halloumi deep-fried in a light, crispy batter, served with smoky mayo and sticky BBQ sauce.

Mini Pork Pie 6.00

With sage & onion stuffing, smoked pancetta, chestnuts and cranberries, served with piccalilli.

Tandoori Chicken Skewer 7.50

With a tomato, cucumber & onion salad, and a hot honey Buffalo sauce.

Crispy Chicken Goujons 7.50

With hot honey & Buffalo mayo.

Baked Beetroot Falafel VG-M 6.50

With red pepper & sesame humous, ciabatta shards and a hot maple sauce.

Perfect Pub Platter 21.00

A feast of a platter consisting of mini steak & ale pies with a jug of rich beef gravy, garlic ciabatta, hand-battered fish goujons with mushy peas, crispy chicken wings, onion rings, and a sticky BBQ sauce.

Smoked BBQ Beef Loaded Fries 13.50

Skin-on fries topped with BBQ burnt ends, Taw Valley Cheddar, cheese sauce, sticky BBQ sauce, tikka mayo, soy-glazed seeds and sweet & sour red onion.

Burgers

Served in a soft glazed bun with diced onion & gherkin, iceberg lettuce, burger sauce and ketchup, with skin-on fries (unless otherwise listed).

Upgrade skin-on fries to sweet potato fries V 50p

Earth Burger V 14.00

Plant-based burger, topped with grated sheeseR, a tomato, cucumber & onion salad and sweet chilli jam, served with a smoky mayo and skin-on fries.

VG Make it vegan by switching your skin-on fries to dressed mixed salad.

Mini Steak & Ale Pie 6.00**Hog Roast Sausage Roll 6.00**

British minced pork, pulled pork and caramelised onion, wrapped in golden pastry.

Crispy Coated Whitebait 8.50

With tartare sauce.

Lightly Dusted Calamari 8.50

With a sweet chilli dip.

StiltonR & Peppercorn Mushrooms 6.50

Toasted garlic ciabatta topped with grilled flat mushrooms in a StiltonR and peppercorn sauce.

Ploughman's Platter 24.50

A mini pork stuffing, chestnut & cranberry pie, honey-glazed ham hock & mustard terrine, a hog roast pork sausage roll, garlic ciabatta, and a cheese selection with piccalilli, apple, black grapes and water crackers.

Cheese & Bacon Burger 15.00

Choose from beef or crispy-coated chicken, with Monterey Jack Cheese, streaky bacon, and BBQ sauce.

Yorkshire Wagyu Burger 18.50

6oz wagyu patty with Monterey Jack Cheese, streaky bacon, BBQ burnt ends and cheese sauce, served with truffle-infused & cheese skin-on fries and a pot of beef gravy.

Chicken Hash Burger 16.50

Crispy coated chicken with Monterey Jack cheese, streaky bacon, sticky BBQ sauce and a hash brown, served with a pot of chicken gravy.

Classics**Hunter's Chicken 16.50**

Your choice of chicken breast or coated

chicken schnitzel topped with streaky bacon, cheese and BBQ sauce, served with chunky chips, onion rings, peas, and dressed salad.

Perfectly paired with our Chardonnay.

Hand-Battered Fish & Chips 16.00

Served with tartare sauce and your choice of green peas, mushy peas, or creamy minted

peas.

+ Add Bread & Butter 2.00

Perfectly paired with our Sauvignon Blanc.

Hand-Battered Halloumi & Chips V 14.00

Served with tartare sauce and your choice of green peas, mushy peas, or creamy minted

peas.

Chicken Caesar Salad 14.50

Grilled chicken with a soft boiled egg, grated cheese, croutons, baby gem lettuce, anchovies, and a Caesar dressing.

V Make it veggie by switching to a crispy coated buttermilk-style Quorn™ fillet and no

anchovies.

Sides

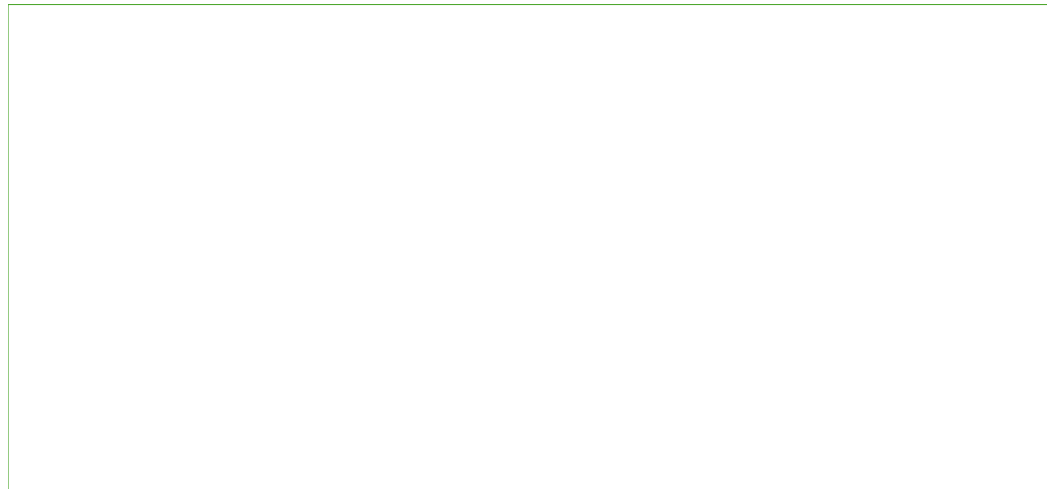
Garlic Ciabatta V 3.50

+ Make it cheesy V 50p

Onion Rings V 4.00

Chunky Chips V 3.50

+ Add black truffle oil, Italian hard cheese and rosemary V 1.00



Desserts

Chocolate Brownie* V 6.50

With salted caramel sauce, Belgian chocolate sauce and Biscoff ice cream.

Sundae of the Day V 7.50

Ask a team member for today's sundae.

Lemon & Berry Cheesecake VG 7.50

A biscuit base topped with lemon filling and summer fruit compote, served with raspberry coulis and a strawberry garnish.

***Contains oats.**

V Suitable for vegetarians. VG Suitable for vegans VG-M Made with vegan ingredients; however, produced in a facility that handles non-vegan ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

Do you have any allergies? Please inform staff of any allergens before placing your order, even if you have not eaten a dish/drink before, as ingredients can change and menus do not list all ingredients. Full allergen information, detailing legally declarable allergens, is available upon request. Whilst all reasonable steps will be taken to avoid the presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination in our deep fat fryers.

Fish and poultry dishes may contain bones and/or shell. All weights are approximate uncooked. Ingredients are based on standard formulations; variations may occur. Biscoff is a registered trademark of Lotus Bakeries. All products and offers are subject to change without notice. Management reserves the right to refuse custom and/or withdraw/change offers (without notice) at any time. Prices are in pounds and include VAT at the current rate. All tips earned by our hard-working team members from delivering great customer service.

Mushroom, Caramelised Onion & Truffle

Ravioli VG 15.50

With a smoky chilli & tomato sauce laced

with olives, spinach, roasted red onion & pepper.

Baked Cod Loin 17.00

With Hasselback potatoes, cabbage & peas,

a white wine, lemon & dill sauce and capers, finished with truffle-infused oil.

Sausages & Mash 15.00

Award-winning! Today's award winning

sausage flavour, served with buttery chive mashed potato, braised red cabbage, beef gravy, and caramelised red onion chutney.

Ask a team member for today's flavour.

Chicken Schnitzel 15.00

With onion rings, a dressed salad, chunky

Chips and a garlic & herb glaze.

Lamb Shank 18.50

In a red wine & mint gravy, served with buttery chive mashed potato and broccoli.

Skin-On Fries V 3.50

+ Add black truffle oil, Italian hard cheese,

and rosemary.

Sweet Potato Fries V 4.00

Seasonal Veg V 3.50

Dressed Side Salad VG 3.50

Crumble of the Day* V 6.75

Today's flavour of classic crumble with a jug
of custard.

Ask a team member for today's crumble.

VG Make it vegan by switching to non-dairy custard.

Signature Sticky Toffee Sponge V 7.00

With salted caramel sauce and a jug of
custard, double cream, or vanilla flavour ice cream.

VG Make it vegan by switching to non-dairy custard and no salted caramel sauce.

Tandoori Chicken Curry 15.00

Served with coriander rice, a poppadom, mini onion bhajis, a tomato, cucumber & onion salad and naan-style flatbread.

Lamb Tagine & Harissa Couscous 18.00

With a garlic & herb glazed flatbread, red pepper & sesame houmous, a dressed salad and spiced mayo.

Pies

Indian-Style Butter Chicken & Smoked Cheddar Pie 15.50

With coriander rice, tikka curry sauce, mini onion bhajis, and a fresh tomato, cucumber & onion salad.

Steak & Malbec Pie 16.50

With Barber's Cheddar pastry, served with smoky buttery chive mashed potato, cabbage & peas, roasted carrots and a rich beef gravy.

Perfectly paired with our Malbec.

Buttery Chive Mashed Potato V 3.50

Braised Red Cabbage VG 3.50

Halloumi Fries V 4.50

With smoky mayo and sticky BBQ sauce.

Contact Us

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