

OPENING TIMES

Wednesday to Friday

Morning coffee and brunch

10.30am – 11.30am

Lunch from 12.30pm

Wednesday And Thursday

Dinner from 6.30pm

BREAKFAST BUFFET

To be confirmed

HIGH TEA

21 Apr - 1 May | 6 - 8 May

Reservations from 12 noon to 2pm.

GUEST CHEF EVENINGS

Wed 21 October

Thur 12 November

Wed 3 February

Thur 25 March

Wed 12 May

Thur 17 June

Closed for lunch on Guest Chef
evenings.

XMAS MENU

18 Nov - 16 Dec

For reservations or
information email [quantock@
ucscollegegroup.ac.uk](mailto:quantock@ucscollegegroup.ac.uk)
or call 01823 366497

MENU 3

Thurs 7 Jan - Fri 19 March

MENU 4

Wed 5 May - Wed 16 June

the Quantock restaurant

AVAILABLE FROM 17 SEPTEMBER – 13 NOVEMBER

MENU 1

Small Plates or Starters

-   Celeriac Soup, walnut pesto £5.50
- Duck Lyonnaise, frisee, pancetta, crouton, poached hens' egg,
Dijon mustard sauce £6.50
- Smoked Trout, new potato, beetroot, horseradish crème fraiche,
watercress £6.75
-   Roasted Butternut, red onion, goats' cheese,
pomegranate molasses £5.75

Mains

- Chicken Breast,
Cauliflower cheese puree, tender stem broccoli,
parmentier potatoes, jus £15.50
- Roasted Pork Belly
Griddled hispi cabbage, carrots, Dauphinoise, cider sauce £15.57
- Pan-fried Cod
Saffron mash, spinach, gremolata £16.50
-   Cauliflower & green olive tagine
Apricot, pistachio cous cous £15.00

Desserts

- Chocolate mousse, salted caramel crèmeux, hazelnut brandy snap £6.50
-  Crème brulee, Cointreau marinated oranges, cardamum shortbread £6.50
-  Choux au craquelin, vanilla cream, apples, apple sorbet £6.00
-   Flambe pears, stem ginger ice cream, almond crumble £6.00

We can adapt most dishes to meet dietary requirements, please ensure
that you clearly notify us of any meals which need to be adapted.
A full list of allergens is available upon request.

-  Vegetarian
-  Vegan dishes will require adaptations and may include
substitutions for specific ingredients. Please ensure that
you let us know you require a vegan choice either at time of
booking or on arrival.