



## Lunch menu

### Nibbles

<b>Hummus with pitta (v)</b>	5	<b>Halloumi fries, chilli jam (v)</b>	6	<b>Chorizo croquettes, harrisa mayo</b>	6
<b>Marinated olives (v)</b>	3	<b>Avocado chips, chilli jam (v)</b>	6	<b>Cod goujons, tartare sauce</b>	6

### Small plates

<b>Daily changing soup (v)</b>	
Rustic roll	6
<b>Sweet potato &amp; onion pakoras (v)</b>	
Mango chutney, minted yogurt	7
<b>Sweet &amp; sour caramel chicken wings</b>	
Honey, caraway & sesame seeds	7
<b>Grilled asparagus (v)</b>	
Soft poached egg, hollandaise	8
<b>Scallops of the day</b>	
(See specials board)	

### Large plates

<b>King prawn linguini</b>	
White wine, chilli, garlic, tomato, onion, lemon, parsley	16
<b>'The Dirty'</b>	
Sirloin steak, blue cheese sauce, flat mushroom, rustic roll, onion rings, fries	17
<b>#GoDirtier (you know you want to)</b>	
Add fried egg & bacon	5
<b>Portobello mushroom &amp; goats cheese burger (v)</b>	
Brioche roll, beetroot, smashed avocado, watercress fries	16
<b>Salmon, cod &amp; king prawn fishcake</b>	
Pea puree, watercress	15
<b>'The Scrumper' (v)</b>	
Avocado, soft poached eggs, mushroom, tomato, hummus, sweet chilli, rye	10

### Salads

<b>Summer superfood (v)</b>	
Spinach, avocado, broccoli, mixed leaves, quinoa, pumpkin seeds, watermelon, mint, house dressing	14



£1 from every dish sold will go to the Human Milk Foundation, helping to feed sick and premature babies.  
[www.humanmilkfoundation.org](http://www.humanmilkfoundation.org)

<b>Spinach &amp; avocado salad (v)</b>	
Cous cous, rocket, peppers, courgette, honey & mustard dressing	14
Add grilled chicken or oven baked salmon	5
Add grilled goats' cheese	4
<b>Crispy duck salad</b>	
Mooli, carrot, spring onion, ginger, soy sauce, honey, mint, coriander, lime, red chilli dressing	16

### On the side

Sweet potato wedges, sweet chilli sauce	4	Fries, red sauce	3	Caprese salad	6
Mixed house salad	4	Half avocado, olive oil, sea salt	3		

**Children's menu available**  
**Fish specials every Friday**



A discretionary 12.5% service charge will be added to your bill

If you require information about ingredients which may cause allergy or intolerance, please speak to your server before you order. We are always happy to adapt dishes where possible to accommodate dietary requirements. All dishes may contain traces of nuts.

**We welcome your feedback: [home@thequincetree.com](mailto:home@thequincetree.com)**



## Drinks menu

### Tea, coffee & hot chocolate

Americano   Cappuccino Latte   Flat white   Mocha Double espresso or macchiato	<b>2.95</b>
Single espresso or macchiato	<b>2</b>
Iced latte   Iced Americano	<b>3.50</b>
Chai latte   Matcha latte Beetroot latte	<b>3.75</b>
English breakfast   Darjeeling earl grey Mao feng green tea Chai tea   Camomile	<b>2.95</b>
Fresh ginger, mint, lemon Fresh mint	<b>3.50</b>
Hot chocolate	<b>3</b>
Add whipped cream or marshmallows	<b>75p each</b>
Babyccino	<b>1</b>

### Freshly pressed juice & smoothies

Orange juice	<b>4</b>
Apple juice	<b>4</b>
<b>Pure</b>	
Carrot, apple, ginger	<b>4</b>
<b>Detox</b>	
Kale, apple, celery, cucumber, ginger	<b>4.75</b>
<b>Clean</b>	
Kale, apple, lime, pear	<b>4.75</b>
<b>Berry burst</b>	
Strawberry, raspberry, blueberry, orange juice	<b>4.75</b>
<b>Power</b>	
Oats, honey, banana, strawberry, almond milk	<b>4.75</b>

### Soft drinks

Luscombe's Elderflower Bubbly	<b>3.50</b>
Luscombe's Cool Ginger Beer	<b>3.50</b>
Belu mineral water (still/sparkling)	
330ml	<b>2</b>
750ml	<b>4</b>
Coca-Cola & Diet Coke	<b>3</b>
Real lemonade	<b>3.50</b>
Iced tea	<b>3.50</b>
<b>Soya, almond &amp; oat milk available at no extra charge</b>	

### Wine

	125ml	175ml	250ml	Bottle
<b>White wine</b>				
Macabeo, Molino Loco, Murcia, Spain	<b>3.50</b>	<b>4.75</b>	<b>6.75</b>	<b>20</b>
Curicó Valley Chardonnay, Montes Classic Series, Valle Central, Chile	<b>4</b>	<b>5.75</b>	<b>8.25</b>	<b>24</b>
'P' Pinot Grigio, Alpha Zeta, Veneto, Italy	<b>4.50</b>	<b>6</b>	<b>8.75</b>	<b>27</b>
Marlborough Sauvignon Blanc, Ribbonwood, New Zealand	<b>5</b>	<b>6.75</b>	<b>9.50</b>	<b>29</b>
<b>Red wine</b>				
Merlot/Corvina, Ponte Pietra, Veneto, Italy	<b>3.50</b>	<b>4.75</b>	<b>6.75</b>	<b>20</b>
Shiraz/Cabernet, Peter Lehmann Wildcard, South Australia	<b>4</b>	<b>5.75</b>	<b>8.25</b>	<b>24</b>
Pinot Nero, Ca'di Alte, Veneto, Italy	<b>4.50</b>	<b>6</b>	<b>8.75</b>	<b>27</b>
Mendoza Malbec, Finca Flichman, Tanguero, Argentina	<b>5</b>	<b>6.50</b>	<b>9.25</b>	<b>29</b>
<b>Rosé</b>				
Monastrell Rosado, Castaño, Murcia, Spain	<b>3.75</b>	<b>5</b>	<b>7</b>	<b>22</b>
'Estérelle' Côtes de Provence, Château du Rouët, France	<b>6</b>	<b>8</b>	<b>12</b>	<b>34</b>
<b>Champagne &amp; sparkling</b>				
Prosecco Spumante Extra Dry, Ca'di Alte, Veneto, Italy NV	<b>7</b>			<b>29</b>
Grand Réserve Brut, Sophie Baron, Champagne, France NV				<b>45</b>

### Bottled beers

Camden pale ale (330ml)	<b>4.25</b>
Camden lager (330ml)	<b>4.25</b>

### Aperitifs

Aperol spritz	<b>7</b>
Gin & tonic	<b>7</b>
The Quince Tree Bloody Mary	<b>7</b>
Mimosa	<b>6</b>
<b>All spirits served in 25ml measures</b>	
Pimms (glass)	<b>7</b>
Pimms (jug)	<b>18</b>