

Quaff & Tipple



1st June 2021

As a Guild of Fine Food member, our mission and ethos, is to find source and then supply you our customer, with the very best produce from around the UK and parts of Europe. We feel good food served simply and honestly never fails. Fresh high-quality food is our passion, and we only work with the best.

Cheese Ploughman's:

A generous serving of the artisan cheese of your choice (talk to us about our stocks) with leaves and baby tomato and basil salad, sweet pickled beets, fresh apple, dates or figs (cheese dependant) and Cornichon. All served alongside our own rich spicy Apple & Onion Chutney, Crab Apple Jelly or Damson Cheese, with a side servicing of freshly made olive oil and balsamic dressing.

Served with a duo of fresh crusty breads with lashings of salted English farmhouse butter.

Single Cheese Ploughman's:	£12.50
Double Cheese Ploughman's:	£14.50
Triple Cheese Ploughman's:	£16.00

Pâté Ploughmans:

Our Pâté comes from Guild of Fine Food Gold & 3* award winning producers and is simply awesome! A generous serving of the artisan 'Pâté of the Day' with a salad of leaves & herbs, baby plum tomatoes, cucumber, fresh apple, dates or figs (Pâté dependant) and Cornichon, all served alongside our own rich spicy Apple and Onion Chutney and Crab Apple Jelly, with a side serving of freshly made French Dressing/Vinaigrette. Served with a fresh crusty rye or white bread with lashings of English farmhouse butter.

• Please ask which Pâté is current on as we have numerous!

Chicken Liver Pâté:	£12.50	Red Lentil & Red Pesto Pâté:	£12.50
Duck Liver Pâté:	£14.00	Fish Pâté:	£15.00

Ensalada Mixta Espaniol

£13.50

Salad leaves and herbs, sweet cherry tomatoes, red onion and basil, soft boiled egg, sweetcorn, sweet onion, olives, shaved carrot, grapes, anchovies, tuna, all dressed in olive oil and a touch of balsamic vinegar.

Griddled Halloumi Salad

£10.50 or £6.50

Stunning organic West Sussex sheep Halloumi cheese, served on salad leaves, with fresh beetroot, toasted almonds (or not), herbs and olive oil.

Please understand that everything is crafted from scratch, from very fresh ingredients. Please be patient!

Smoked Salmon Salad

£12.50 or £6.50

A proper smoked salmon salad with Scottish smoked salmon, green leaves and herb salad, sweet baby tomatoes, greek yoghurt, olives, avocado, fresh boiled egg. Summer on a plate!

English Summer Green Salad

£11.00

A fresh green salad with fresh salad leaves, minted garden peas, avocado, cucumber, crumbled feta cheese and spring onion. Served with a fresh French vinaigrette, with fresh crusty breads with lashings of salted English farmhouse butter.

Quaff & Tipple House Sandwich

£6.50

A stunning sandwich made with Spanish Barra Gallega style white baguette or our own bread, stuffed with fresh goats/sheep curd, avocado, serrano ham or smoked salmon, tomato, salad leaves, salt & pepper, and lashings of olive oil.

Freshly Made Q&T Hot Pannini

£7.00

A hot toasted Pannini served with a small green herby tomato side salad.

- Tuna, mayonnaise, cheese & sweetcorn
- Turkey, brie, avocado, cranberry sauce
- Ham, spicy peppers, pesto, cheese, mayonnaise
- Lyburn vegetarian cheese, tomatoes, basil, green pesto.

South American Bruschetta Plate

£6.50 or £8.50

A delicious freshly made selection of 6x or 8x Bruschetta with olive oil and a combination of:

- Smoked salmon & goat/sheep cheese & capers & red onion
- Serrano ham & avocado
- Winchester cheddar/gouda cheese, tomato, red onion & basil
- Caramelised red onion & goat cheese

Hot Specials: Please ask about what is available on a daily basis!

Q&T Quiche Lorraine/Vegetarian or Tortilla

£8.50

A freshly made Quiche Lorraine, with artisan cheese, unsmoked bacon, double cream, crème fresh, nutmeg small sweet tomato's salt and pepper and lots of love, served with a small green side salad.

Fresh Home-Made Soup

£5.00

Our soup is fresh homemade and delicious! Served hot with crusty white baguette or our stunning rye bread, with butter.

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Spanish Paella. Chicken - Vegetarian - Seafood

£12.50 - £11.00 - £14.00

A stunning correct and fresh and 'properly' prepared paella, home cooked, soft succulent and as it should be with full ingredients herbs spices and lots of love!

Moroccan Lamb Tagine

£14.00

A hand-made home cooked traditional Moroccan Tagine of lamb apricots herbs and El hanout Spices, served with cranberry & raisin couscous, dressed with coriander and roasted flaked almonds, with a side tomato salad.

Vegetarian Tagine

£12.00

A hand-made home cooked Vegetarian Tagine of broad beans, peas, red onions, carrot, sweet red peppers and Herbs along with whole grained couscous and spices, served with a side tomato salad.

Charcuterie Small Plates & Tapita to have with Beer/Cider/Mead/Lager:

CHARCUTERIE: £4.50 Each 3 for £12.00 5 for £15.00 10 for £25.00

Served with fresh dark rye, and white baguette style breads, English Butter, Cornichons, Apple Chutney.

- Spanish Chorizo Picante or Dulce
- Spanish Serrano Jamon
- Spanish Salsichon Cular (Salchichon sausage tends not to be very spicy, with a slightly creamy texture.)
- Spanish Lomo (Cured Tenderloin)
- Cornish Charcuterie selection - Cider & seaweed, Black olive salami, Pink peppercorn salami, Chilli & medium chorizo.

Artisan Cheeses: A stunning selection of the very best cheese is available.

CHEESE £4.80 Each 3 for £12.50 5 for £16.00

Served with fresh dark rye and white baguette style country bread, English Butter, Fresh Apple, Apple Chutney and Grapes.

Queen of Olives

£4.00

Spanish Queen Olives, Bread, Extra Virgin Olive Oil, Organic Balsamic Vinegar.

Bread Butter and Oil Basket

£4.00

Two Fresh Warmed Breads, English Butter, Olive Oil and Organic Balsamic Vinegar, Fresh Apple & Grapes.

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Deserts and Postres (Please ask re availability)

Apple Crumble £4.90

Our own hand made apple crumble with sharp Bramley apples and a handmade crumble, served hot with vanilla ice cream or cream.

Q&T Rice Pudding £4.00

Made here every day with Spanish arborio rice, cream, sugar and lots of love!

Liz's Chocolate Mouse £5.00

Our own chocolate mousse recipe with our espresso coffee and 70% dark chocolate with a touch of Drambuie just like 'her majesty' likes.

Crème Brule £4.80

Our own handmade Brule with only top quality ingredients.

Crepe £4.50

Freshly made crepe with hazelnut chocolate, banana dusted in icing sugar, with fresh lemon.

Chocolate Brownie £3.20

Our own stunning brownie served warm with cream or vanilla ice cream.



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