

THE
**ROYAL
QUARTER**
CAFÉ

WELLINGTON HOUSE
72-73 BUCKINGHAM GATE LONDON

BREAKFAST ANYTIME

Fresh, free range, corn-fed, happy eggs

TWO EGGS 5.95
Anyway you want served with toast

SCRAMBLED EGGS WITH SMOKED SALMON 9.95
Served with toast

ROYAL FULL ENGLISH BREAKFAST 12.95
Two eggs, bacon & sausage, roasted mushrooms, tomatoes, baked beans & toast

VEGETARIAN 9.50
Two poached eggs on toast, hummus, baby spinach, roast mushrooms, sun-dried tomato & pesto

EGGS FLORENTINE 9.50
Two poached eggs on toast with spinach & hollandaise sauce

EGGS BENEDICT 9.50
Two poached eggs on toast, ham & hollandaise sauce

EGGS ROYALE 10.50
Two poached eggs on toast, Severn & Wye smoked salmon & hollandaise sauce

EXTRA BACON/SAUSAGE 1.75
EXTRA EGG 1.00

ORGANIC PORRIDGE 6.50
served with summer berries & honey

FRENCH TOAST 7.50
Home-made brioche, mixed fresh berries, crème fraîche & mixed forest fruit compote

FRESH FRUIT SALAD 6.95
With Greek yoghurt & honey 8.95

CONTINENTAL BREAKFAST 6.50
Viennoiserie, baguette, butter & jam

THE QUARTER GRANOLA 7.95
With Greek yoghurt & honey

BREAD BASKET FOR TWO 4.50
A selection of home-made breads
Butter & jam 1.75

WARM SCONE 6.50
With clotted cream, home-made jam and a pot of tea of your choice

SANDWICHES

A slice of life - heavenly combinations served on home-made artisan bread with a garnishing of mixed leaves

HAM & COMTÉ 5.75
Ham and comté cheese with dijonnaise on baguette

SALAMI & GRUYÈRE 5.75
With red pesto on baguette

BUFFALO MOZZARELLA 6.95
With avocado, sun-dried tomatoes & green pesto on ciabatta

POACHED SALMON 6.95
With cucumber & dill mayonnaise on rye sourdough

SEVERN & WYE SMOKED SALMON 6.50
With cream cheese & chives on multi-seed rye sourdough

ROAST CHICKEN 6.50
With mixed leaves, parmesan & tarragon mayonnaise on rye ciabatta

HENSON SALT BEEF 6.50
With rocket, tomato, gherkins & dijonnaise on caraway seed bread

QUARTER CLUB 8.95
Filled with bacon, chicken, ham, tomato, egg mayonnaise, cheddar and baby gem lettuce on sourdough bread

TUNA 5.95
Tuna & sweetcorn, mayonnaise with mixed leaves on rye ciabatta

EGG MAYONNAISE 4.95
From corn-fed chicken, with chives on multi-seed rye sourdough

THE QUARTER STANDS FOR QUALITY

WE USE ONLY THE FRESHEST AND FINEST INGREDIENTS IN ALL OUR DISHES FOR AN UNCOMPROMISING FLAVOUR-FILLED EXPERIENCE

HOT BUNS

Home-made, fresh out of the oven

FULL MONTY OMELETTE 7.95
Eggs, bacon, tomatoes, mushrooms, Cumberland sausage on toasted sesame bun

BAKED EGG & CHEESE OMELETTE 6.50
On toasted sesame seed bun

CUMBERLAND SAUSAGE 7.50
On toasted sesame bun with a side of brown sauce

BACON BUTTY 6.50
On toasted sesame seed bun with a side of brown sauce

SALT BEEF 8.95
With gherkins, English mustard on caraway seed bun

BBQ CHICKEN 8.95
With baby gem lettuce, BBQ mayonnaise served on a sesame seed bun

QUARTER HAMBURGER 10.95
8oz home-made lean British beef burger served on sesame seed bun and a side order of chips

EXTRA BACON 1.75
EXTRA CHEESE 1.00

QUARTER SOUP FOR THE SOUL

Ask your waiter for today's soup

SOUP OF THE DAY 5.95

AFTER WORK DINER'S CLUB

Come in, relax and enjoy your favourite wine or cocktail over a quick and delicious dinner. We offer discounts, set menus, promotions and specials. Just speak to your waiter and register with us and become part of the QUARTER family.

IT'S A WRAP!

Wholesome meals in handmade tortillas!

SLOW COOKED EGGS 6.95
A very special Quarter Wrap - made from an old family recipe that comes with a warning: highly addictive & ridiculously satisfying. Made with pan fried aubergine, slow roast tomato with mayonnaise & flat leaf parsley

FALAFEL 6.95
A vegetarian classic made with chickpeas, tomatoes, cucumber, baby gem lettuce, pickles & tahini sauce

LAMB SHAWARMA 8.95
Lebanese style roasted lamb with pickled cucumber, tomato, red onion & tahini sauce

HOISIN CHICKEN 8.95
Chinese style favourite with cashew nuts, ginger, yellow peppers, carrots & celery

SALMON TERIYAKI 8.95
Full of Omega 3 with nori, sushi rice & avocado

FISH & CHIPS 8.95
Cod, crispy chips & mushy peas all wrapped up, with tartar sauce on the side

TEA TIME

The Quarter pays homage to this British tradition by serving nothing but the finest

A selection of delicious sandwiches on freshly-baked sourdough bread, home-made Quarter-quality cakes, tarts, & scones served with clotted cream, jam, & potted tea of your choice.

17.95

With a glass of champagne

25.95

SHARING IS CARING

Designed for you to nibble and pick with friends

With vegan options (v)

GREEK SALAD 7.25
feta cheese, cucumber, tomatoes, olives, red onion & mint

AVOCADO 8.50 (V)
Cherry tomatoes, red onion, coriander, olive oil & lemon juice

CORN-FED CHICKEN 8.95
Roasted sweet potatoes, fennel, pine nuts, parsley, rocket & baby spinach

GRILLED ARTICHOKE 8.95
With broccoli, green beans, celery, Parmesan, parsley, lemon & olive oil

LEMON QUINOA 7.95 (V)
Quinoa, lemon zest and juice, spring onion, sun blushed tomatoes, spicy sunflower seeds & whole grain mustard

MIXED RICE SALAD 8.95 (V)
Wild rice and Camargue rice, shaves of parmesan, chickpeas, garden peas, parsley, capers and fried onion

HUMMUS 5.25
Chickpeas, tahini, lemon juice served with pitta bread or celery & carrot sticks

SALMON SALAD 8.95
Poached Salmon, garden peas, green, broad and butter beans, spring onion & olive oil

SMALL MIX 9.95
Mix two of your choice

LARGE MIX 13.95
Mix four of your choice

SIDE ORDER OF CHIPS 3.95

LIGHT MAINS

Satiate your appetite with one of our special light main dish delights

SMOKED CHICKEN SALAD 9.95
Mango, cashew nuts, cherry tomatoes, mixed leaves & balsamic honey dressing

CAESAR SALAD 8.95
Baby gem, croûtons, shaved Parmesan, anchovies & Caesar dressing
with chicken 10.95

QUICHE LORRAINE 6.50
With mixed leaf garnish

GOATS CHEESE & SPINACH QUICHE 7.50
With mixed leaf garnish

LINGUINE WITH SMOKED SALMON 9.95
With dill and roasted garlic in a light parmesan cream sauce

PENNE WITH TOMATO SAUCE 9.95
With fresh home-made tomato sauce

TAKE ME HOME

Have a look at our counter for a large selection of delicious freshly baked pastries and desserts ready to be wrapped up and taken home.

TAKEAWAY / DELIVERY

Enjoy our home-made goodness anywhere. Ask your waiter for our take away menu and have it delivered straight to your door.

FRESHLY SQUEEZED JUICES

Orange	3.95
Apple	3.95
Carrot	3.95
Orange & apple	4.50
Orange & carrot	4.50
Apple & carrot	4.50
Orange, mango & banana	4.95
Tutti Frutti, Orange	4.95
Strawberry, Banana, Orange	4.95
Orange, carrot & apple	4.95
Orange, pineapple & apple	4.95
Apple, carrot & ginger	4.95
Apple, Celery, Spinach, Cucumber & Ginger	4.95
Carrot, Tomato & Cucumber	4.95
Carrot, beetroot, celery & ginger	4.95

Breakfast in a glass: Orange, Banana, Muesli, Blueberries, Yoghurt & Honey	4.95
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SMOOTHIES 5.95

Strawberry, raspberry, blueberry & Greek yogurt

Mango, ginger, honey & Greek yogurt

Banana, strawberry, pineapple & Greek yogurt

SOFT DRINKS

Kingsdown water
Natural British spring water from the Chalk Hills of North Downs

Still water 330ml / 750ml	2.75/3.95
Sparkling water 330ml / 750ml	2.75/3.95

Coke / Diet Coke	2.75
San Pellegrino	
Aranciatta, Lemonatta	2.75
Sprite	2.75
Fanta	2.75
Home-made lemonade	3.00
Folkington Juices 250ml cloudy pear, apple, orange, cranberry, tomato	2.95
Ginger beer	2.50
Coconut Water 330ml / 1l	2.75/4.50

GRUMPY MULE COFFEE

	SMALL / LARGE
Espresso	1.95/2.75
Macchiato	2.25/2.95
Americano	2.75/3.50
Cappuccino	2.95/3.75
Latte	2.95/3.75
Mocha	3.50/3.95
Smooth and creamy Zuma hot chocolate	3.50/3.95
Iced coffee	3.95
Extra shot / syrup / etc	0.75

TEAPIGS TEA 2.95 PER PERSON

BLACK TEA

English breakfast
Darjeeling earl grey
Chai
Chilli chai
Chocolate flake

GREEN TEA / WHITE TEA

Mao Feng green
Green tea & mint
Silver tips white
Popcorn
Jasmine Pearl

OOLONG TEA

Tung ting colong

ROOIBOS / RED TEA

Organic rooibos
Rooibos crème caramel
Spiced winter red

HERBAL TEAS

Super fruit
Pure lemon grass
Liquorice & peppermint
Yerba mate
Chamomile flower
Lemon & ginger
Peppermint

ROYAL QUARTER TEA 3.75

Organic Matcha
Organic Matcha latte
Fresh mint
Fresh ginger, lemon & honey
Iced tea

WINE

WHITE

	175ML	250ML	BOTTLE
Airen Las Camelias, Spain	4.50	6.50	17.90
Pinot Grigio Folonari, Italy	5.55	7.85	22.40

ROSE

Merlot Rose La Pace, Italy	4.50	6.50	17.90
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RED

Sangiovese La Pace, Italy	4.50	6.50	17.90
Vistmar Brisa Merlot, Chile	4.95	7.25	19.90

SPARKLING

Santa Eleni Prosecco, Italy	5.95	-	29.00
Laurent Perrier Brut NV, France	11.00	-	65.00

BEER & CIDER 3.95

Peroni
Corona
Meantine London Lager
Westons Wyl'd Wood Organic Apple Cider

WE CANNOT GUARANTEE THE ABSENCE OF NUT TRACES IN ANY OF OUR DISHES. PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY PARTICULAR DIETARY REQUIREMENTS.