



10 London Bridge Street London SE1 9SG

T. +44 (0)20 7855 2297 E. quarterbar@londonbridgehotel.com W. www.quarterbar.co.uk

MENU AVAILABLE FROM 12:00

PLATTERS

Italian style platter with olive ciabatta £18.00

Provolone Dolce cheese (v)

Taleggio cheese (v)

Bresala; olive oil, rocket leaves and Parmesan shavings

Parma ham

Grilled artichoke hearts, peppers with capers and olives (v)

Asian style platter with prawn crackers £18.00

Oriental dim sum

Vegetable spring rolls with soy and lime (v)

Spicy chicken wings

Mini pancake filled with black bean minute steak, cucumber and spring onion

Sweet chilli dipping sauce

Mini burger platter £22.00

Beef burger with a tomato and red onion relish

Chicken with mango chutney

Falafel burgers with humous (v)

Hand cut chips

Greek style platter with pita bread £16.00

Lamb kofte

Stuffed vine leaves (v)

Meze of sweet roasted red pepper and feta cheese (v)

Mixed olives, humous and tzatziki (v)

English Cheese platter (v) £15.00

Montgomery's Cheddar

Colston Bassett Stilton

Gorwdd Caerphilly

Innes Ash log

Plum chutney, cheese biscuits, celery and grapes

SANDWICHES

4oz (pcw) British beef burger served with salad and hand cut chips £12.50

4oz (pcw) Lamb burger with tzatziki served with salad and hand cut chips £12.50

Add cheddar cheese or back bacon each £0.50
Sandwiches all served in an olive ciabattina with French fries

Quarter Bar club sandwich	£9.50
Steak sandwich with garlic onion confit	£11.50
Tuna steak with onion and olive confit	£12.50
Grilled chicken with tomato salsa	£9.50
Roasted vegetables and mozzarella (v)	£8.50
Herb Chicken wrap with avocado, tomato, rocket and a mayonnaise dressing	£10.50
Soy glazed tuna steak on bok choi	£14.00
Beer battered cod fillet with hand cut chips and minted mushy peas	£13.50
Rib eye steak with peppercorn sauce and hand cut chips	£22.50

SMALL PLATES

Marinated olives (v)	£3.50
Deep fried brie with beetroot jam (v)	£5.00
Hand cut chips with tomato relish (v)	£4.50
Mini vegetarian spring rolls (v)	£5.50
Homous dip served with flat bread (v)	£4.00
Japanese style breaded prawns with a sweet chilli dip	£5.00
Prawn croquettes with tomato chutney	£6.00
Dutch style meatballs- beef ragout coated with breadcrumbs, served with mustard	£5.50
Chicken croquettes with a garlic and coriander dip	£6.50
Lamb kofta with tzatziki	£6.50
Teriyaki chicken skewers	£6.50

SMALL PLATE PROMOTION – 4 PLATES FOR PRICE OF 3 (CHEAPEST PLATE IS FREE)

SALADS

Thai style beef salad	£11.50
Caesar salad / Caesar salad with chicken or prawns	£9.50 / £10.50
Smoked salmon and prawn salad	£11.00
Tuna Niçoise salad	£12.00
Calamari salad with chilli and coriander	£11.00

Items marked with a (v) are suitable for vegetarians

The price is inclusive of value added tax at the current rate. Please notify your server of any specific food allergies you may have.

Our chefs use nuts in their kitchens; therefore we cannot guarantee that food on this menu does not contain traces of nuts.

We will endeavour to honour any special requests. Some of our dishes may contain genetically modified ingredients.

DESSERT

£5.50

Framboisier

Raspberry sorbet, vanilla mousse, meringue heart topped with strawberry sauce

Le Brugeois

Vanilla mousse speculoos, speculoos ice cream, dark chocolate velvet and dark chocolate sauce

Café Parfait

Iced coffee mousse with caramelised nut topping

Mango Coco

Coconut mousse, mango sorbet with grated glazed coconut

Quarter Afternoon Tea

£12.50

A selection of finger sandwiches, fruit scones with clotted cream and strawberry jam, cakes and tartlets, served with either tea or coffee

Quarter Champagne Afternoon Tea

£20.00

A selection of finger sandwiches, fruit scones with clotted cream and strawberry jam, cakes and tartlets, served with either tea or coffee and a 125ml glass of Duval-Leroy Fleur de Champagne, Brut

CAFE COLLECTION

Double chocolate brownie	£1.70
Granola slice	£1.90
Carrot cake slice	£1.90
Caramel shortbread slice	£1.90
Chocolate chip cookie	£2.50
Oatmeal and cranberry cookie	£2.50

TEA BY **Tea forté** £4.20

Organic English breakfast/Organic earl grey
Organic citrus mint/Organic jasmine green
Organic chamomile citron/Bombay chai
Blackcurrant/Estate Darjeeling/Raspberry nectar
Decaffeinated English breakfast

COFFEE BY



	Reg	Large
Espresso	£3.00	£3.50
Macchiato	£3.00	£3.50
Americano	£3.50	£4.00
Cappuccino	£4.00	£4.20
Latte		£4.20
Mocha		£4.20
Syrup shot / Marshmallows/extra shot		£0.30

Decaffeinated coffee available

HOT CHOCOLATE BY **CHOC-O-LAIT** £4.50

Milk / Dark / Caramel / Hazelnut

We are committed to the Code of Best Practice on Service Charges, Tips and Gratuities. All cash tips go straight to your waiter.

A 10% discretionary service charge will be added to your bill. 100% of all your service charge is collected and is distributed amongst all the Food and Beverage staff.

Deductions are made by the hotel for till shortages and walk outs. The hotel does not profit from these charges.

COCKTAILS

Champagne £9.50

Bellini

The original is delicious, made with Crème de Pêche, peach purée and topped with Champagne, but you may like to try our alternative raspberry or strawberry suggestions

Classic Champagne Cocktail

A splash of cognac, topped up with champagne, enthused with a lump of sugar

French 75

It is named after an artillery gun called the French 75 which, like the drink, was known for its kick. Gin, fresh lemon juice and sugar topped with Champagne

London Bridge Fizz

Fresh raspberries, blackberries, soaked in cherry brandy and crème de mure topped with champagne

Classics £8.50

Perfectly Pink

Edgerton Pink gin, shaken with fresh raspberries, egg white and a dash of sugar syrup, strained into a Martini glass

Tom Collins

Gin, fresh lemon juice and sugar topped with soda water

Whiskey Sour

Whiskey, fresh lemon juice, angostura bitter and sugar

Espresso Martini

Vanilla vodka, freshly brewed coffee, coffee liqueur with sugar

Mojito

White rum, mint, lime juice and sugar, topped up with soda water

Margarita

Tequila, Cointreau, fresh lime juice with a touch of agave syrup

Cosmopolitan

Vodka, Cointreau, fresh lemon juice and cranberry juice

Side Car

Cognac, Cointreau, fresh lemon juice served in a glass with a sugared rim

Old Fashioned

Bourbon carefully stirred with sugar and angostura bitters

Pink Collins

Edgerton Pink gin muddled with white grapes and Bottle Green Elderflower shaken and topped with soda water

Daiquiri White rum, fresh lime juice and caster sugar

The Bloody Mary

Vodka, muddle cherry tomatoes, basil, sea salt, black pepper, Worcestershire sauce, Tabasco sauce, lemon juice and tomato juice

Dry Martini

The "King of Cocktails" – your choice of gin or vodka, stirred over ice, with a touch of dry vermouth, prepared to your liking with either a lemon twist or an olive

Premium Dry Martini £9.00

Seasonal £8.00

Enjoy our cocktail selection inspired by the fragrant and seasonal offerings of our near neighbour, the famous Borough Market.

Black Bramble

Edgerton pink gin, blackberries a dash of lemon juice and crème de mure

Apple & Cinnamon Martini

Zubwrowka vodka, apple sour, pressed apple juice and a fresh cinnamon stick shaken and poured

Pear & Earl Grey Martini

Smirnoff vodka and Krupnik honey liqueur mixed with fresh pear, pressed apple and Earl Grey syrup

Kiwi Daiquiri

a seasonal twist on an old favourite; fresh kiwis, blended with Brugal white rum, sugar and lime juice

Mocktails

£6.50

Berry Me

A mix of seasonal berries blended with pomegranate juice, fresh lemon juice and vanilla syrup

Joel's Tropical Dream

Pineapple and mango juice mixed with fresh lime juice and passion fruit syrup served tall

Secret Garden

Apple juice mixed with elderflower cordial, fresh lemon juice and a touch of sugar

Virgin Mary

Muddle cherry tomatoes, basil, sea salt, black pepper, Worcestershire sauce, Tabasco sauce, lemon and tomato juice

CHAMPAGNE & SPARKLING WINE	125ml	bottle
Duval-Leroy Fleur de Champagne, Brut	£8.00	£38.00
Piper-Heidsieck Rosé Sauvage, Brut	£9.50	£46.00
Veuve Clicquot Yellow Label, Brut		£54.00
Bollinger Special Cuvée, Brut		£68.00
Perrier-Jouët Belle Epoque, Brut		£94.00
Codorníu Classico 1872 Brut Cava, Spain		£23.00

WHITE WINE	125ml	175ml	250ml	bottle
Dry & Delicate				
Pinot Bianco e Grigio delle Venezie San Floriano, Italy	£4.50	£6.00	£7.00	£19.00
Chablis Domaine Gilbert Pcq et Fils, France				£32.00
Picpoul de Pinet Domaine Sainte-Anne, France				£26.00
Dry & Aromatic				
Kleine Zalze Vineyard Selection Chenin Blanc Stellenbosh, South Africa	£5.00	£6.50	£7.50	£22.00
Sancerre Château de Sancerre Marnier-Lapostolle, France				£32.00
Veramonte Reserva Sauvignon Blanc Casablanca Valley, Chile	£5.10	£6.60	£7.60	£24.00
Boschendal Pavillion Chenin Blanc-Viognier Coastal Region, South Africa	£4.00	£5.50	£6.50	£17.00
Ripe & Fruit-Driven				
Don Jacobo Rioja Blanco Bodegas Corral, Spain	£5.10	£6.60	£7.60	£24.00
Gavi di Gavi la Toledana Villa Lanata, Italy				£28.00
Full-Flavoured & Oaked				
Tintara Horseshoe Row Chardonnay SE Australia, Australia				£24.00

ROSÉ WINE	125ml	175ml	250ml	bottle
Pinot Grigio Rosato del Veneto Collezione Marchesini Italy	£4.50	£6.00	£7.00	£19.00
Côtes du Rhône Rosé Les Rabassières, France				£25.00

RED WINE	125ml	175ml	250ml	bottle
Light & Delicate				

Beaujolais-Villages Combe aux Jacques £25.00
Louis Jadot, France

Juicy & Medium-Bodied

Houghton The Bandit Shiraz-Tempranillo £6.00 £7.50 £8.50 £26.00
W Australia, Australia

Errázuriz 1870 Teno Block Merlot £5.10 £6.60 £7.60 £24.00
Curicó Valley, Chile

Don Jacobo Rioja Crianza Tinto £28.00
Bodegas Corral, Spain

Boschendal Pavillion Shiraz-Viognier £4.00 £5.50 £6.50 £17.00
Coastal Region, South Africa

Spicy & Warming

Robert Skalli Reserve Pinot Noir £5.50 £7.00 £8.00 £25.00
L'île de Beauté, France

Etchart Privado Malbec £4.50 £6.00 £7.00 £19.00
Valle de Cafayate, Argentina

Oaked & Intense

Château Lamothe-Cissac Cuvée Vieilles Vignes £36.00
Cru Bourgeois, Haut-Médoc, France

Ravenswood Old Vine Zinfandel £28.00
Lodi County, USA

Barbera d'Alba Suculé £34.00
Villa Lanata, Italy

All table wines on this list have an alcohol content of between 8-14% by volume
Should a wine or vintage become unavailable we will be pleased to offer a suitable alternative

SPIRITS

All our spirits are poured at 25ml unless otherwise stated. All our prices include VAT at current rate

Aperitif	Abv	
Campari	25.0%	£2.50
Archers	21.0%	£2.50
Pimms No.1	25.0%	£2.50
Richard	45.0%	£2.50
Pernod	40.0%	£2.50

Gin		
Gordons	37.5%	£2.50
Plymouth Dry Gin	41.2%	£2.50
Bombay Sapphire	40.0%	£3.00
Tanqueray	43.1%	£3.00
Gordons Sloe Gin	26.0%	£3.00

Premium Gin		
Hendricks	41.4%	£3.50
Beefeater 24	45.0%	£3.50
Tanqueray NoTen	47.3%	£4.50
Edgerton Pink	47.0%	£6.00

Vodka		
Smirnoff Red	37.5%	£2.50
Smirnoff Blue	45.0%	£3.00
Zubrowka Bison Grass	40.0%	£3.00
Absolut	40.0%	£3.00
Absolut Citron	40.0%	£3.00
Absolut Raspberry	40.0%	£3.00
Absolut Mandarin	40.0%	£3.00
Absolut Vanilla	40.0%	£3.00

Premium Vodka		
Belvedere	40.0%	£3.50
Grey Goose	40.0%	£3.50
Grey Goose L'Orange	40.0%	£3.50
Grey Goose Citron	40.0%	£3.50
Ketel One Vodka	40.0%	£3.50

Rum		
Havana Club Añejo Especial	37.5%	£2.50
Bacardi	37.5%	£2.50
Captain Morgan	40.0%	£2.50
Pampero Rum Especial	40.0%	£3.00
Myers Rum	40.0%	£3.00
Morgans Spiced Rum	35.0%	£3.00

Vermouth 75ml	Abv	
Martini Bianco	15.0%	£3.00
Martini Rosso	15.0%	£3.00
Martini Dry	15.0%	£3.00
Noilly Prat	18.0%	£3.00

Liqueur 50ml

Cointreau	40.0%	£5.00
Amaretto	28.0%	£5.00
Baileys	17.0%	£5.00
Drambuie	40.0%	£5.00
Kahlua	20.0%	£5.00
Malibu	21.0%	£5.00
Sambuca Luxardo	38.0%	£5.00
Tia Maria	20.0%	£5.00
Fernet Branca	40.0%	£5.00
José Cuervo Gold	38.0%	£5.00
El Jimador 100% Agave Reposado	38.0%	£5.00
El Jimador 100% Agave Blanco	38.0%	£5.00
Chambord	16.5%	£5.00
Benedictine	40.0%	£5.00
Sagatiba Pura Cachaça	38.0%	£5.00
Maverick Tequila Silver	38.0%	£5.00
Grand Marnier	40.0%	£5.00
Southern Comfort	35.0%	£5.00
Patron Anejo Tequila	40.0%	£12.50

Cognac / Calvados / Armagnac 50ml

Hennessy VS	40.0%	£6.00
Martell VS	40.0%	£6.00
Calvados Tradition 5	40.0%	£6.50
Armagnac Janneau VSOP	40.0%	£6.50
Remy Martin VSOP	40.0%	£7.00
Courvoisier VSOP	40.0%	£7.00
Hennessy XO	40.0%	£15.00
Hennessy Paradis	40.0%	£54.00

Port / Sherry / Madeira 75ml

	Abv	
Croft Amontillado	17.5%	£5.50
Cockburn's Fine Ruby	20.0%	£6.00
H&H Maderia Dry	19.0%	£6.00
Harveys Bristol Cream	17.5%	£6.00
Sandeman Port LBV	20.5%	£6.50

Blended Whiskey

William Grant	40.0%	£2.50
JW Black	40.0%	£3.50
Chivas Regal	40.0%	£3.50

Single Malt Whiskey

Glen Grant	40.0%	£2.50
Aberlour 10 Year Old	40.0%	£3.50
Glenmornagie 10 Year Old	40.0%	£3.50
Isle of Jura 10 Year Old	40.0%	£3.50
The Macallan 10 Year Old	40.0%	£3.50
Laphroaig 10 Year Old	40.0%	£3.50
Glenfiddich Special Reserve	40.0%	£3.50
Talisker 10 Year Old	45.8%	£3.50

The Balvenie 10 Year Old	40.0%	£3.50
The Glenlivet 12 Year Old	40.0%	£3.50
Highland Park 12 Year Old	40.0%	£3.50
Oban 14 Year Old	43.0%	£4.50
Lagavulin 16 Year Old	43.0%	£4.50

Bourbon Whiskey

Canadian Club	40.0%	£2.50
Jack Daniels	40.0%	£3.50
Woodford	43.5%	£3.50
Makers Mark	45.0%	£4.00
Buffalo Trace	45.0%	£4.00

Irish Whiskey

Jameson 12 year	40.0%	£3.00
Bushmills Black Bush Special	40.0%	£3.00

BEER /CIDER

Abv

Peroni , lager, Italy 330ml	5.1%	£3.50
Budweiser Budvar , lager, Czech Republic 330ml	5.0%	£3.50
Corona , lager, Mexico 330ml	4.6%	£3.50
Becks , lager, Germany 275ml	5.0%	£3.50
Erdinger Weissbräu , wheat beer, Germany 500ml	5.3%	£6.00
London Pride , ale, England 330ml	4.7%	£3.50
Kirin Ichiban , lager, Japan 330ml	5.0%	£4.20
Hoegaarden , white beer, Belgium 330ml	5.0%	£4.20
Vedett Extra Blonde , lager, Belgium 330ml	5.2%	£4.50
Aspell Cider , England 500ml	5.5%	£6.00

SOFT DRINKS

Coke/diet coke 330ml	£3.00
Sprite 330ml	£3.00
Pressed apple juice 250ml	£3.00
Squeezed orange juice 250ml	£3.00
Coke/diet coke 250ml	£2.50
Red bull 250ml	£2.50
Fentimans Victorian lemonade 275ml	£3.50
Fentimans ginger beer 275ml	£3.50
Fentimans dandelion & burdock 275ml	£3.50
Belvior pomegranate and raspberry pressé 250ml	£3.00
Belvoir apple and melon pressé 250ml	£3.00
Schweppes soda 200ml	£1.50
Schweppes mixers 125ml	£1.00

Water

Tau still/sparkling 750ml	£3.80
Tau still/sparkling 330ml	£2.50