

AQUA

BAR | LOUNGE



Welcome to Aqua Bar & Lounge

We're passionate about our food and sourcing the best sustainable British ingredients.

All our dishes are freshly prepared from good quality, seasonal and regional produce.

LIGHT BREAKFAST

Available 7am to 11pm

Croissant with Tea or Coffee (v)	4.50
Trio of Mini Danish Pastries (v)	3.00
Eggs Benedict Ham Hen's Eggs Hollandaise English Muffin	6.95
American Style Pancakes Choose from: Maple Syrup Berry Compote	5.95
Breakfast Bap Choose 2 from: Streaky Bacon Pork Sausage Fried Egg	5.95
Continental Breakfast Basket Juice Cereal Croissant Ham Cheese Toast Butter & Preserves Tea or Coffee	10.95

TRIPLE DECKER SANDWICHES

Available 11am to 11pm

Served with Crisps and Salad Garnish on a choice of White or Brown Bloomer Bread. Gluten free bread available.

Cheese & Pickle (v) Cheddar Cheese Branston Pickle Tomato	6.95
Ham & Mustard Roasted Ham Dijon Mustard	7.50
Salmon & Cream Cheese Smoked Salmon Cream Cheese Black Pepper	8.50
Egg Mayonnaise (v) Egg Mayonnaise Rocket	6.95

HOT CLASSICS

Available 12pm to 11pm

Served with Salad Garnish and Fries on a choice of White or Brown Bloomer Bread. Gluten Free Bread available.

Classic BLT Bloomer Chargrilled Streaky Bacon Lettuce Mayonnaise Tomato	11.95
Club Sandwich Bloomer Grilled Chicken Streaky Bacon Fried Egg Tomato Lettuce Mayonnaise	13.00
Beef Fillet Medallions Garlic Butter Red Onion Jam	14.50
Beer Battered Fish Bloomer Fish Tartare Sauce Baby Gem Lettuce	11.95

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Opening Hours

Drinks

11.00am – Midnight

Food

07.00am – 11.00pm

(v) – No Meat or Fish

* – Gluten Free

All items on the menu are subject to availability.

Food Allergies and Food Intolerance

We welcome enquiries from customers who wish to know whether any meals contain particular ingredients.

Nut Allergy

All items listed may contain traces of nuts.

If you have any concerns, please contact the Duty Manager.

We have taken the decision to remove, as far as practicable, GM Soya and Maize from all our food products served in our restaurants.

If you would like further information, please contact hotel management.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.

All prices correct at time of printing.

All prices in GBP.

Gratuities are discretionary.

Prices may be subject to change.

All prices are inclusive of VAT at the current rate.

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SPA DAY WITH LUNCH

£61.00 per person

An ideal introduction to the delights on offer at the Quad Club Spa & Wellness. This Spa package entitles you to full use of all the Club's leisure facilities with a 25 minute Spa Treatment of your choice and 2 Course Lunch in the Aqua Bar.

DELUXE SPA BREAK FOR TWO

From £239.00 per room, per night

Enjoy overnight accommodation in one of our luxurious bedrooms, full English Breakfast, a superb 3 course Set Menu Dinner in the AA Rosette Glaze Restaurant and a 25-minute Spa Treatment each.

ALL INCLUSIVE OFFER FOR SMALL MEETINGS

Take advantage of our value for money, new Conference Package

Book your next meeting in one of our 8 state-of-art Meeting which includes:

- Room Hire
- Unlimited Tea & Coffee throughout the duration of your meeting
- Breakfast Baps on arrival
- 2 Refreshment Breaks with home-made pastries and delicious mini treats
- 2 Course Lunch in the stylish AA Rosette Glaze Restaurant
- All the equipment you need for a successful meeting: Stationery, LCD Projector, Screen and 1 Flipchart
- Still and Sparkling Mineral Water for all delegates
- Free Wi-Fi
- Free secure underground parking

*Price based on 10-12 delegates

FAST & FRESH

Available 12pm to 6pm

Smoked Mackerel Paté Pickled Cucumber Ribbons Sour Dough Crisps	7.50
Greek (v) Feta Cheese Cucumber Tomato Olives Red Onion Baby Leaves Balsamic Vinaigrette	8.00
Roasted Mediterranean Vegetables Cajun Cous Cous Mixed Baby Leaves	10.50
+ Chicken	3.50
+ Tuna Salmon	4.00
+ Halloumi	2.50

LIGHT BITES

Available 12pm to 11pm

Sticky BBQ Chicken Wings Apple Slaw	6.95
Chicken Satay * Peanut Sauce	6.95
Halloumi Chips (v) Sweet Chilli Mayonnaise Apple Slaw	6.95
Tempura Pork Belly Spiced Captain Morgan's BBQ Sauce	6.95

SOUP

Available 12pm to 11pm

Served with warm Artisan Bread

Homemade Soup of the Day * (v)	6.50
Roasted Tomato Soup * (v)	6.00

PLATTERS FOR 2

Available 12pm to 11pm

Smoked Salmon and Mackerel Pate * Capers Shallot Pickled Cucumber Lemon & Dill Crème Fraiche Served with Artisan Bread	14.95
Indian *(v) Onion Bhaji Mini Vegetable Samosa Panner Tikka Veg Manchurian Mint Yoghurt and Mango Chutney	14.95

Charcuterie & Cured Meats* Prosciutto Ham Milano Salami Chorizo Sun Dried Tomatoes Spiced Fruit Chutney Served with Artisan Bread	14.95
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SALAD

Available 12pm to 11pm

Greek (v)	8.00
Feta Cheese Cucumber Tomato Olives Red Onion Baby Leaves Balsamic Vinaigrette	
Caesar	10.95
Baby Gem Parmesan Anchovies Croutons Boiled Egg Caesar Dressing	
+ Chicken	3.50
+ Salmon	4.00
+ Tuna	4.00
Cherry Tomato & Mozzarella (v) *	9.95
Cherry Tomato Bocconcini Mozzarella Rocket Balsamic	
Nicoise *	11.95
Lettuce Tomatoes Olives Boiled Egg French Beans Anchovies French Dressing	
+ Chicken	3.50
+ Salmon	4.00
+ Tuna	4.00

CHARGRILLED

Available 12pm to 11pm

Sirloin Steak, 8oz *	23.95
Portobello Mushroom Slow Roasted Tomato French Fries	
Rib Eye Steak, 8oz *	26.95
Portobello Mushroom Slow Roasted Tomato French Fries	
Fillet Steak, 6oz *	29.95
Portobello Mushroom Slow Roasted Tomato French Fries	
+ Sauce	1.00
Peppercorn * Red Wine Jus * Béarnaise Blue Cheese *	

BURGERS

Available 12pm to 11pm

Served on a Brioche Bun with Apple slaw & French Fries

Beef Burger	13.50
Gherkin Burger Relish Lettuce Mayonnaise Beef Tomato	
Chicken	13.50
Gherkin Burger Relish Lettuce Mayonnaise Beef Tomato	
Spiced Bean Burger (v)	12.95
Gherkin Burger Relish Lettuce Mayonnaise Beef Tomato	
+ Cheese Bacon Fried Egg Onion Jam	1.00

TRADITIONAL FAVOURITES

Available 12pm to 11pm

Bangers & Mash	14.50
Cumberland Sausage Green Beans Mashed Potato Red Onion Gravy	

Fish & Chips	15.50
Beer Battered Cod Hand Cut Chips Mushy Peas Tartare Sauce	
Sea Bass *	16.50
Sautéed New Potatoes Fine Beans Peppers Coriander Red Wine Reduction	
Duck Breast *	19.50
Braised Red Cabbage Dauphinoise Potato	
Chilli Con Carne *	13.50
Long Grain Rice Sour Cream Jalapeños	
Spaghetti Bolognese *	14.00
Aged Parmesan Garlic Ciabatta Bread	
Fajitas	10.95
Roasted Peppers Tortilla Wraps Sour Cream Salsa Guacamole	
+ Halloumi	3.00
+ Chicken	3.50
Pork Belly *	15.50
Slow Cooked Pork Belly Mash Potato Red Onion Sauce	
Peri Peri Chicken *	14.50
Half Roasted Chicken Apple Slaw French Fries	

AFTERNOON TEA

Available 12pm to 5pm

Cream Tea	7.50 pp
Scones Clotted Cream Jam + choice of Tea	
Classic	18.95 pp
Finger Sandwiches Scones Clotted Cream Jam miniature Sweet Cakes + choice of Tea	
Sparkling	26.45 pp
Classic Afternoon Tea + 125ml glass of Prosecco	
Indulgent	29.45 pp
Classic Afternoon Tea + 125ml glass of Champagne	

DESSERT

Available 12pm to 11pm

Chocolate Brownie Sundae	7.50
Chocolate Sauce Brownie Pieces Chocolate Chips Vanilla Ice Cream Whipped Cream	
Sticky Date Pudding	7.50
Butterscotch Sauce Vanilla Ice Cream	
Strawberry Eton Mess	7.50
Meringue Chantilly Cream Strawberry & Mint Compote	
Warm Chocolate Brownie	7.50
Pouring Cream	

Fresh Fruit Platter *	7.50
Fruit Sorbet	
Three Scoops of Ice Cream or Sorbet *	7.50

DIGESTIFS

Espresso Martini	8.50
Vodka Coffee Liqueur Espresso Sugar Syrup	
Old Fashioned	8.50
Bourbon Angostura Bitters Brown Sugar	
Remy Martin VSOP Cognac	6.80
Disaronno Amaretto	4.00
Bailey's	4.15
Harvey's Bristol Cream Sherry	4.50
Liqueur Coffee	7.95
Fresh Mint Tea	3.25
Jing Tea	3.25
Jasmine Silver Needle Jade Sword Green Tea English Breakfast Earl Grey Peppermint Leaf Lemongrass & Ginger Chamomile Flowers	

ARTISAN CHEESE

Available 12pm to 11pm

Three 7.75 | Five 9.25 | Seven 14.95

Barkham Blue

The deep yellow, moist interior is spread with dark blue. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheeses.

Oxford Blue

In 1994, Baron Pouget first developed the recipe for Oxford Blue which, over a period of time, was adjusted and refined to its present form: a creamy semi-soft blue cheese.

Wigmore

Sweet delicate sheep's milk cheese made by Anne and Andy Wigmore of Reading, Berkshire.

Rosary Ash

Light and zesty goat's milk log rolled in ash, the traditional covering for young goat's cheese. Made by Chris Moody in the village of Landford in Wiltshire.

Waterloo

An unpasteurised cow's milk cheese. A mould-ripened soft cheese, with a yellow interior. The rind is a grey/rust colour and the cheese itself is runny, buttery and lightly salty towards the outside, with a firmer consistency and more acidic flavour toward the centre.

Spewood

A hard-pressed cheese made from unpasteurised Ewe's milk, fully matured for six months with a natural rind. Well-developed nutty flavour similar to Parmesan.

Tunworth

Award winning cheese with a long-tasting nutty and sweet milky flavour.

Served with Chutney | Grapes | Crackers | Celery

VEGETARIAN

Available 12pm to 11pm

Cannelloni	13.00
Spinach & Ricotta Cannelloni Tomato & Cheese Glaze served with Mixed Side Salad	
Macaroni Cheese	11.95
Creamy Chive Sauce Garlic Ciabatta Bread	
Gnocchi	13.00
Roasted Butter Nut Squash Sage & Onion Cream Sauce Crispy Rocket	

PIZZA

Available 12pm to 11pm

Four Cheese (v)	13.50
Stuffed Crust Tomato Sauce Monterey Jack Cheddar Emmental Mozzarella	
Pepperoni	14.95
Stuffed Crust Tomato Sauce Mozzarella Pepperoni	
Pulled Buffalo Chicken	14.95
Stuffed Crust Tomato Sauce Mozzarella Chicken	

SIDES

4.50 each

Available 12pm to 11pm

French Fries *

Sweet Potato Fries *

Hand Cut Chips *

Battered Onion Rings

Creamed Mashed Potato *

Buttered New Potatoes *

House Salad *

Rocket & Parmesan Salad *

Sautéed Green Vegetables *

INDIAN

Available 12pm to 11pm

APPETISER

Poppadum Mango Chutney * (v)	2.50
Onion Bhaji (v)	3.50
Mini Vegetable Samosas (v)	3.50

STARTER

Lamb Gilafi Kebab *	6.50
Lamb mince Indian spices	
Chicken Tikka *	6.00
Chicken Indian spices	
Hara Murg *	6.00
Chicken Mint Basil Green Chilli	
Fish Amritsari	6.00
White Fish Crispy Batter Cumin Seeds	
Sesame Tandoori Prawns *	7.50
Prawns Yoghurt Peppercorns	
Zaffrani Panner Tikka * (v)	5.00
Cottage Cheese Saffron Fresh Herbs	
Veg Manchurian (v)	5.00
Mixed Vegetables Mild Chilli Sauce	

MAIN

All mains served with choice of Basmati | Pilau | Pea | Brown Rice

Dal Makhani * (v)	11.50
Mild Whole Black Lentils Tomato Cream	
Saag * (v)	
Mild Spinach Cottage Cheese Indian Spices	
Paneer (v)	11.50
Chicken	14.50
Lamb	15.00
Prawn	15.00
Tikka Masala *	
Mild Tomato Sauce Yoghurt Spices	
Chicken	14.00
Prawn	15.00
Paneer (v)	12.50

Rogan Josh *
Spicy | Braised Meat | Tomato | Onion | Aromatic Spices

Chicken	14.00
Lamb	14.50
Vindaloo *	
Very Spicy Onion Based Sauce Garlic Potatoes	
Chicken	14.00
Lamb	14.50
Prawn	15.00
Jalfrezi *	
Spicy Tomato Sauce Pepper Onion	
Chicken	14.00
Prawn	15.00
Lamb	14.50
Vegetable	12.50
Madras *	
Spicy Tomato Sauce Chilli Powder Shredded Curry Leaf	
Chicken	14.00
Prawn	15.00
Paneer (v)	12.50
Dum Biryani *	
Mild Saffron Flavoured Basmati Rice Indian spices	
Chicken	14.00
Prawn	15.50
Lamb	15.00
Vegetable	12.50

SIDE

Butter Naan Garlic Naan	2.00
Paratha	2.50
Raita	2.00
Bombay Aloo (V)	4.50
Saag Aloo (V)	4.50
Mango Chutney	1.50

DESSERT

Gajar Ka Halwa 5.00
Carrot | Cream | Condensed Milk

Kesri Phirni 5.00
Rice | Saffron | Milk