A FUNNY THING HAPPENED ON THE WAY TO QUO VADIS

NOVEMBER 2026

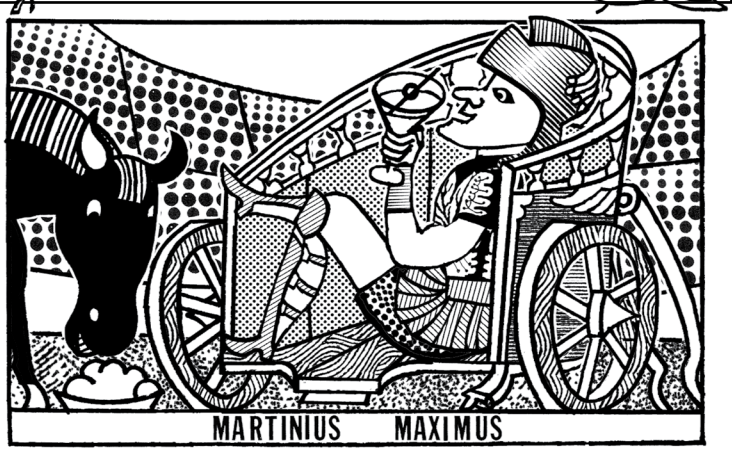
THE BITES

crostini, ricotta,
anchovy & sage
8.5

smoked
haddock
kickshaws
8.5

"Ave Caesar"

negroni con cynar 13



"soupe du jour" 8.5

puntarelle, fennel
& anchovy salad 16.5

apple, pear, celery, figs, comte,
quince, bitter leaves & walnuts 17.5

cuttlefish, leeks, fennel,
& sea vegetables 18

salt goose, red cabbage, beetroot,
plums & horseradish 21.5

OYSTERS

LATHARNA
IRELAND

with shallot vinegar

5.5 EACH

smoked
eel
sandwich
18.5

BAKED
SALSIFY &
PARMESAN
9.5

TODAY'S
PIE
32.5

sprout tops 6

"clapshot" 7.5

"pommes frites" 7.5

apple, pear,
fennel, buttermilk
& mint salad 7

endive & mustard
salad 7.5

QV100

"pernice
alla
leoni"
46.5

A CALENDAR
OF CENTENARY
DISHES

cannelloni, bitter leaves, pumpkin, black cabbage, walnuts, 3 cheese & herbs 28.5

"fegato alla veneziana" 37.5

cured trout, herb & mustard velouté 38.5

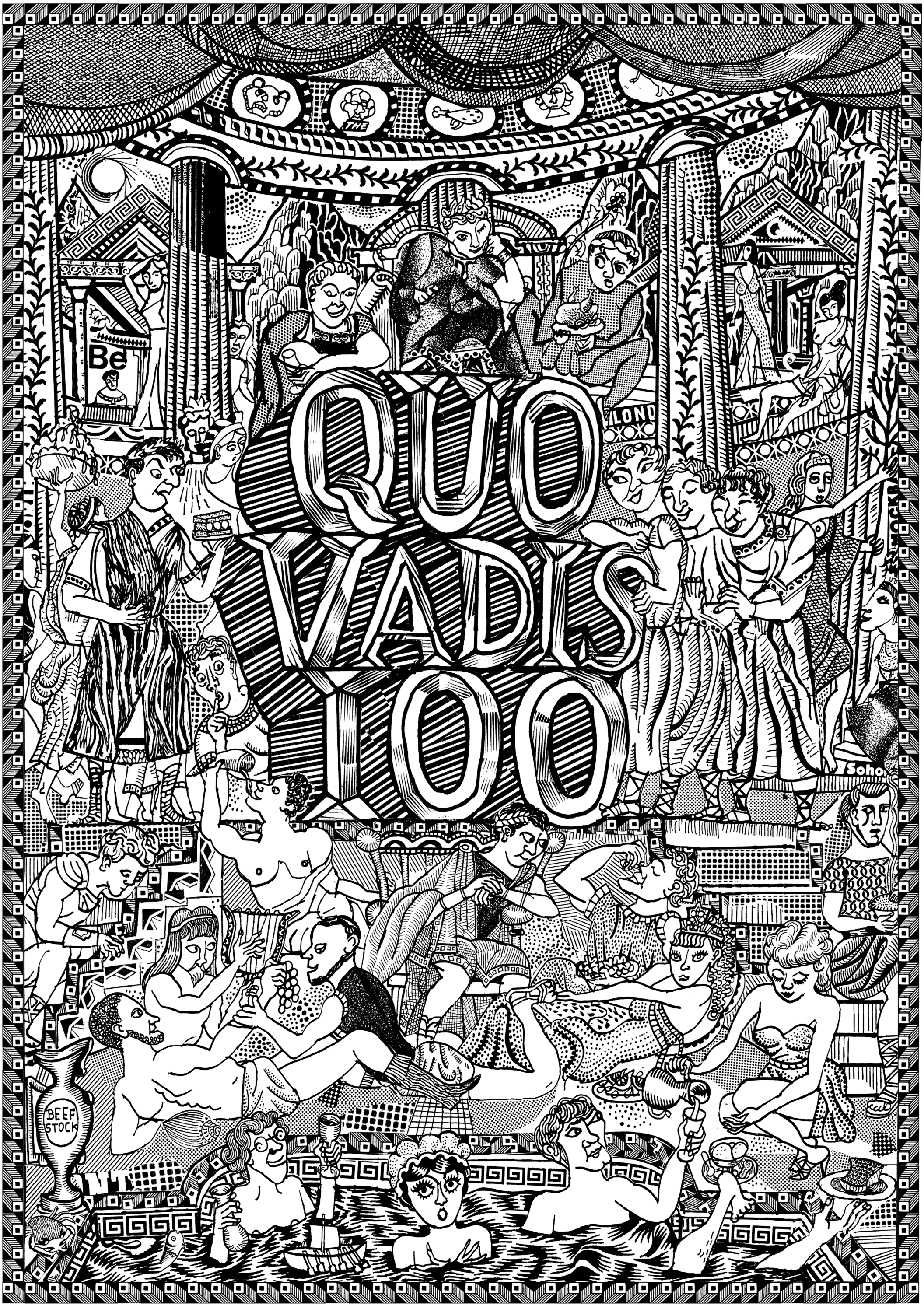
pork chop, bitter leaves, anchovy
& olive crumbs 42.5

monkfish, beans, fennel, artichokes
& green sauce 43

"KITCHENING"

A new cook book by
JEREMY LEE
25

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL


Be
QUO VADIS
BEEF STOCK