



quo vadis

A LA CARTE
september 2023

THE BITE!

artichoke,
black olive
& goat's curd
crostini

8



THE QV APERITIVO

pear bellini 12.5

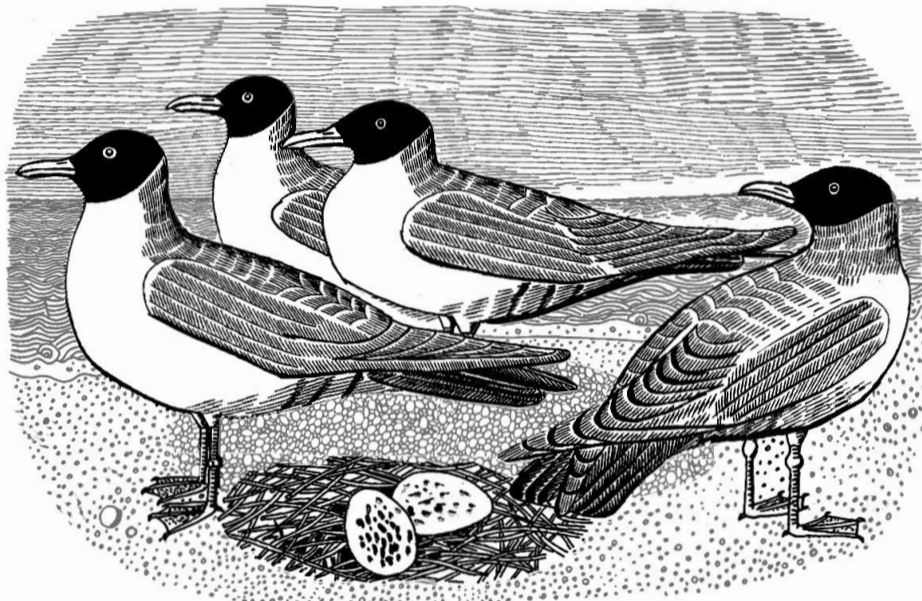
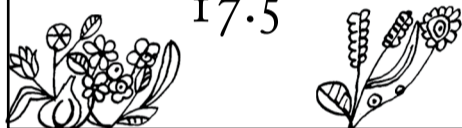


SMOKED EEL SANDWICH

14.5

pear, apple, celery,
comte, bitter leaf
& walnut salad

17.5



"soupe du jour" 9.5

cured pollock, tomatillos, celery,
herbs, lemon & olive oil 13.5

cuttlefish, green tomatoes, herbs, peppers,
onions et al 14.5

pumpkin, pepper, ricotta & herbs, parmesan biscuit 12.5

chicken, cep, cabbage & bacon terrine, pickled figs 13.5



chickpea pancake, chickpeas, pumpkin & chutney 24.5

hake, clams, sea vegetables, verdina beans 32.5

skate, tartare sauce 34.5

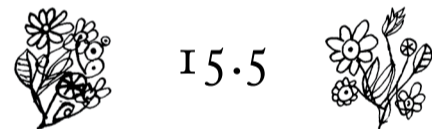
onglet, pommes anna, pickled walnut, horseradish
& watercress 37.5

pork fillet, bitter leaves, onions & sage 36.5



grilled bread,
figs, ricotta, grapes
& cobnuts

15.5



SIDES

parsley potatoes 6.5

fennel & celeriac
remoulade 7

spinach 6.5

green beans 7.5

peach, courgette, almond
& basil salad 7.5

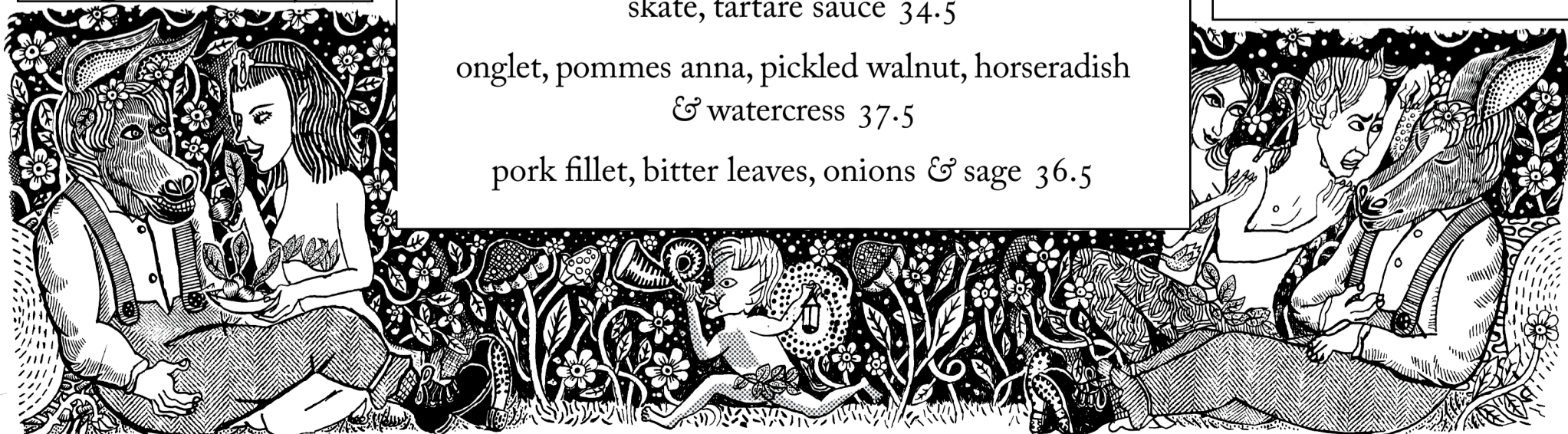
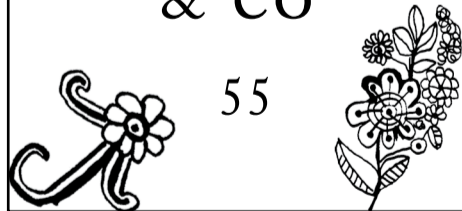


PIE of the DAY

22.5

GROUSE & CO

55





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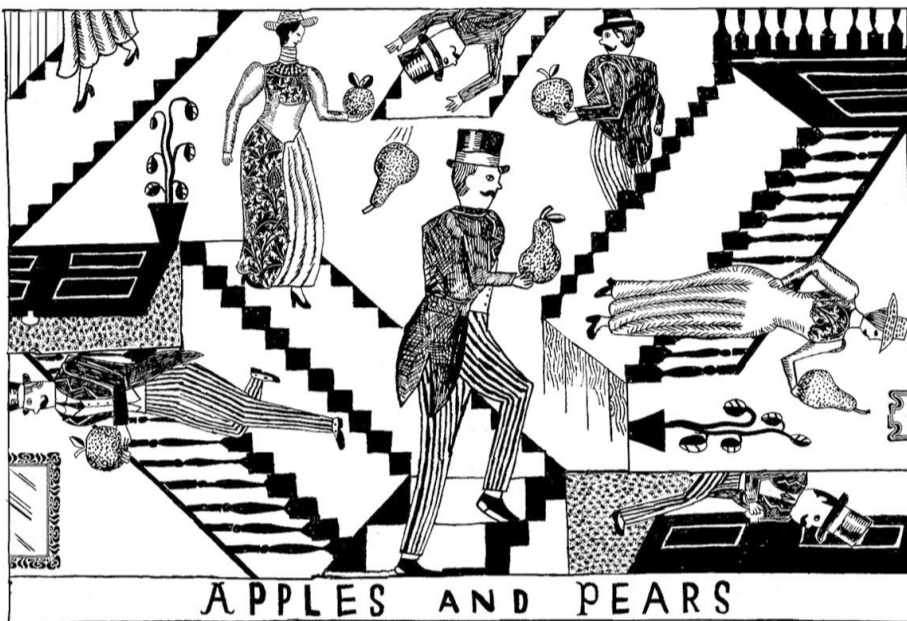


SMOKED EEL SANDWICH

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pear, apple, celery,
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& walnut salad

17.5



APPLES AND PEARS



grilled bread,
figs, ricotta, grapes
& cobnuts

15.5



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SIDES



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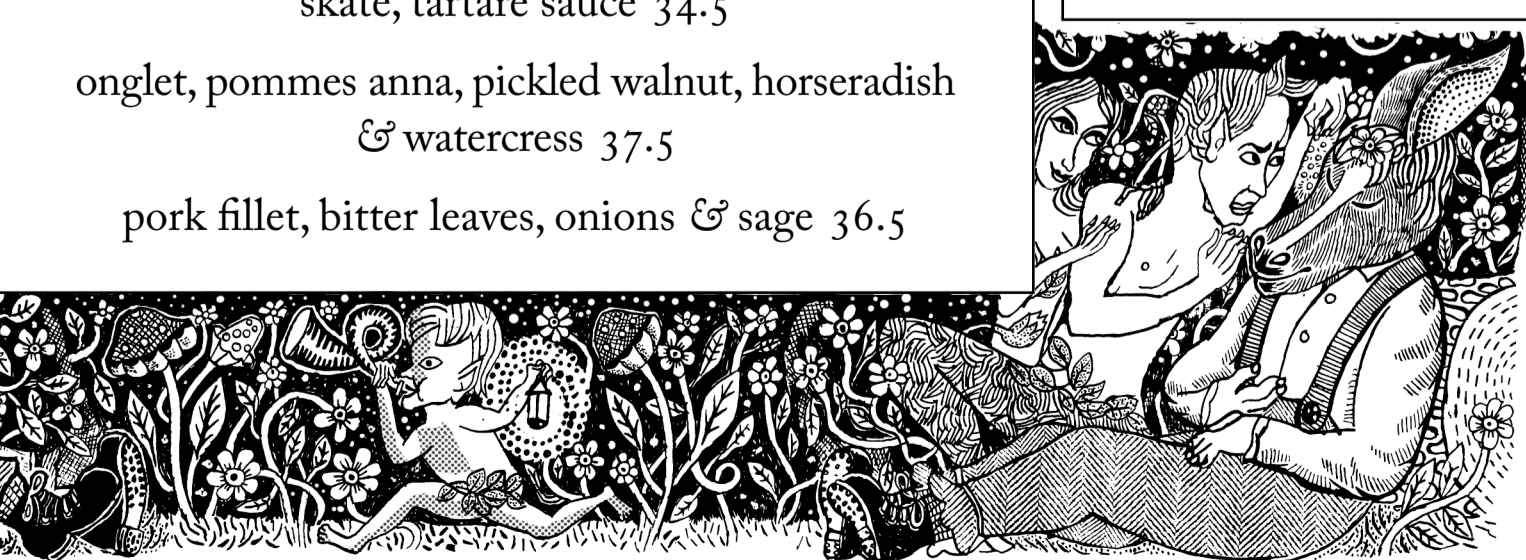
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peach, courgette, almond
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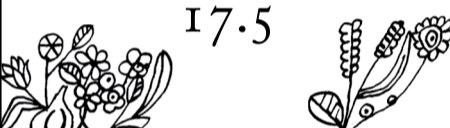



**THE QV
APERITIVO**
pear bellini 12.5





**SMOKED
EEL
SANDWICH**
14.5



pear, apple, celery,
comte, bitter leaf
& walnut salad
17.5


TURNIP TOPS





grilled bread,
figs, ricotta, grapes
& cobnuts
15.5

PIE of the DAY
22.5



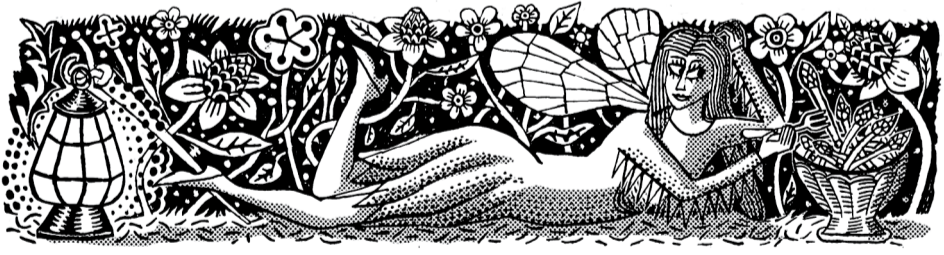
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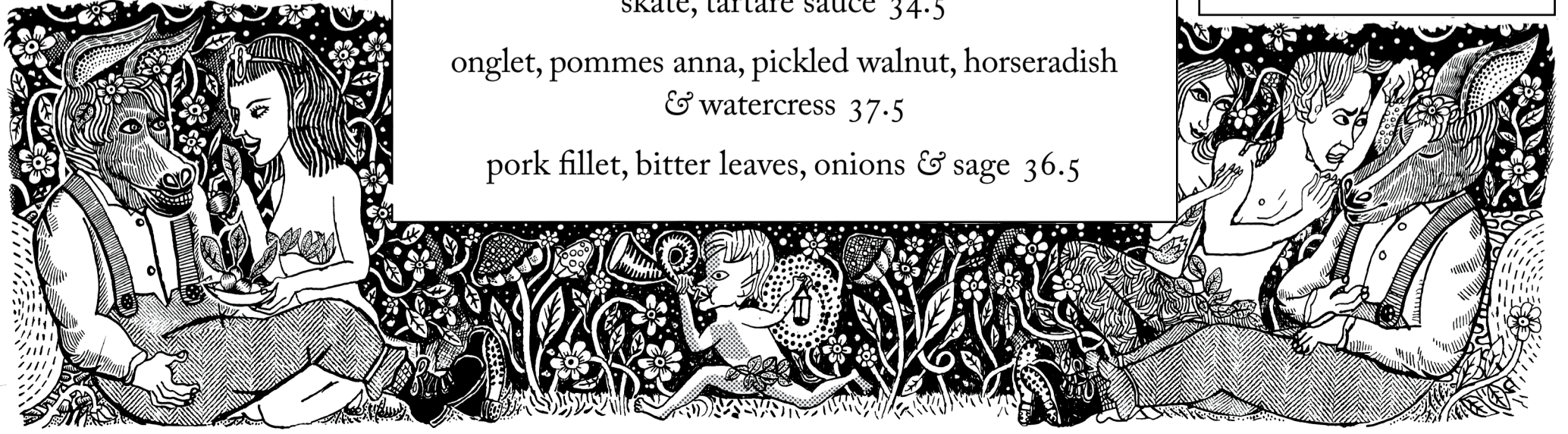
SIDES

parsley potatoes 6.5
fennel & celeriac
remoulade 7
spinach 6.5
green beans 7.5
peach, courgette, almond
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**GROUSE
& CO**
55

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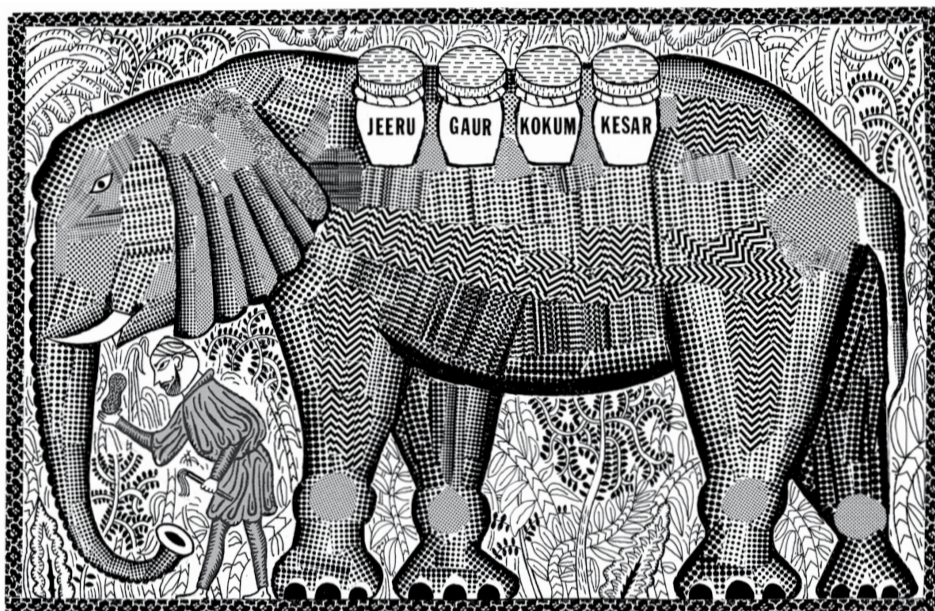
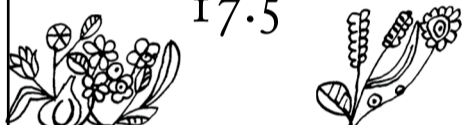


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14.5

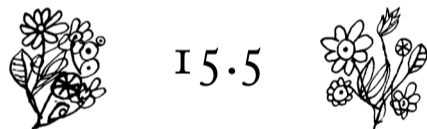
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17.5



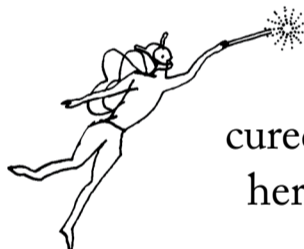
grilled bread,
figs, ricotta, grapes
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PIE of the DAY

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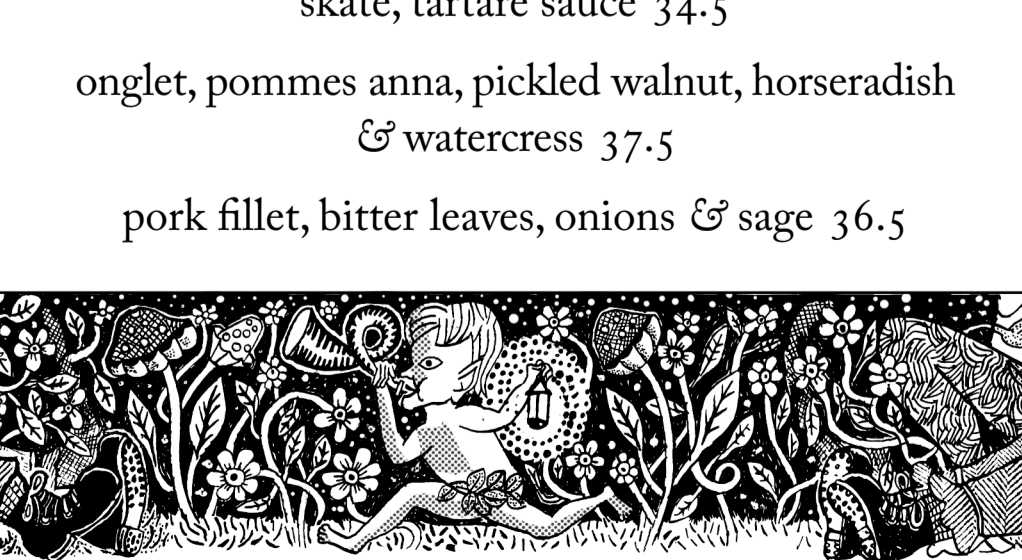
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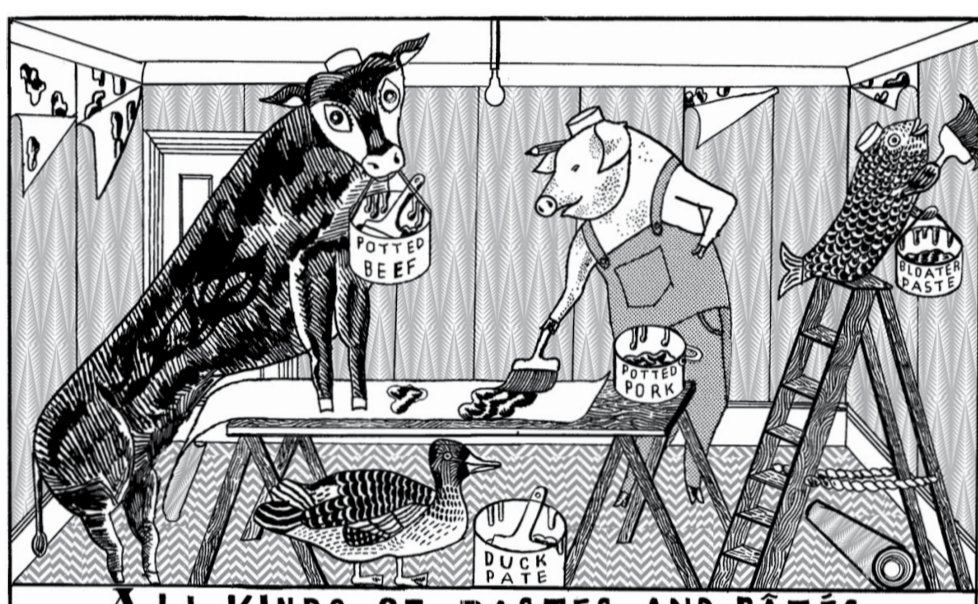
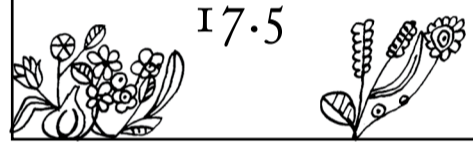


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ALL KINDS OF PASTES AND PATÉS

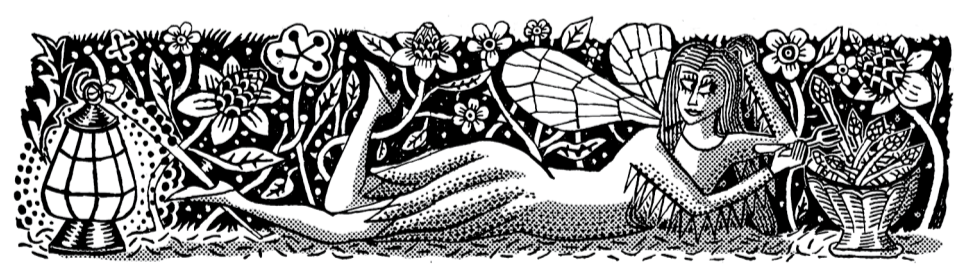
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