



quo vadis

march 2024



THE BITES

baked salsify
& parmesan

8.5

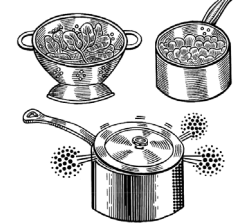
ricotta, anchovy
& sage crostini

8.5

chicken livers,
bitter leaves,
bacon, beetroot,
bread &
walnuts

19.5

JEREMY
LEE



COOKING

SIMPLY AND WELL, FOR ONE OR MANY

JEREMY'S
BOOK

25

THE QV APERITIVO

garibaldi 12.5



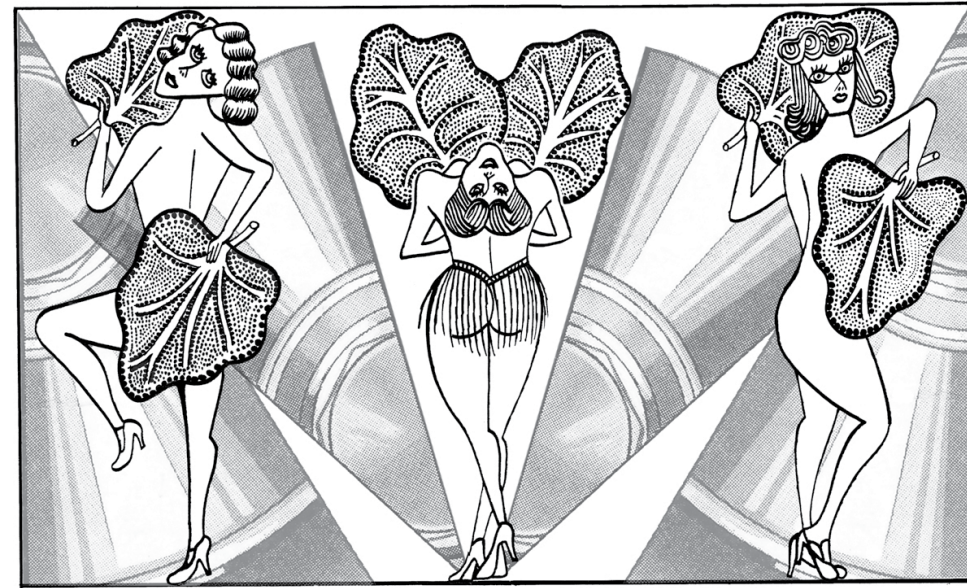
smoked eel
sandwich

15.5

THE
OYSTERS

with shallot
vinegar

4.5 EACH



THE RHUBARB LEAF DANCE

"soupe du jour" 9.5

pear, stilton, bitter leaves, celery, quince
& walnut salad 14.5

gurnard, monksbeard, fennel, blood orange,
green olive & almond salad 14.5

spiced chickpeas, peppered cuttlefish,
lemon & coriander chutney 15.5

peppered sirloin, puntarelle, artichokes
& anchovy 17.5

wild garlic polenta, ricotta, winter tomatoes,
fennel & bitter leaves 28

grilled mackerel, pickled rhubarb & horseradish 32.5

skate, black butter & capers 36.5

onglet, pomme sarladaise, green sauce 38

baked marinated guinea fowl, turnip tops,
chard, lemon & caper salad 38.5

TODAY'S
PIE

23.5



SIDES

parsley potatoes 6.5

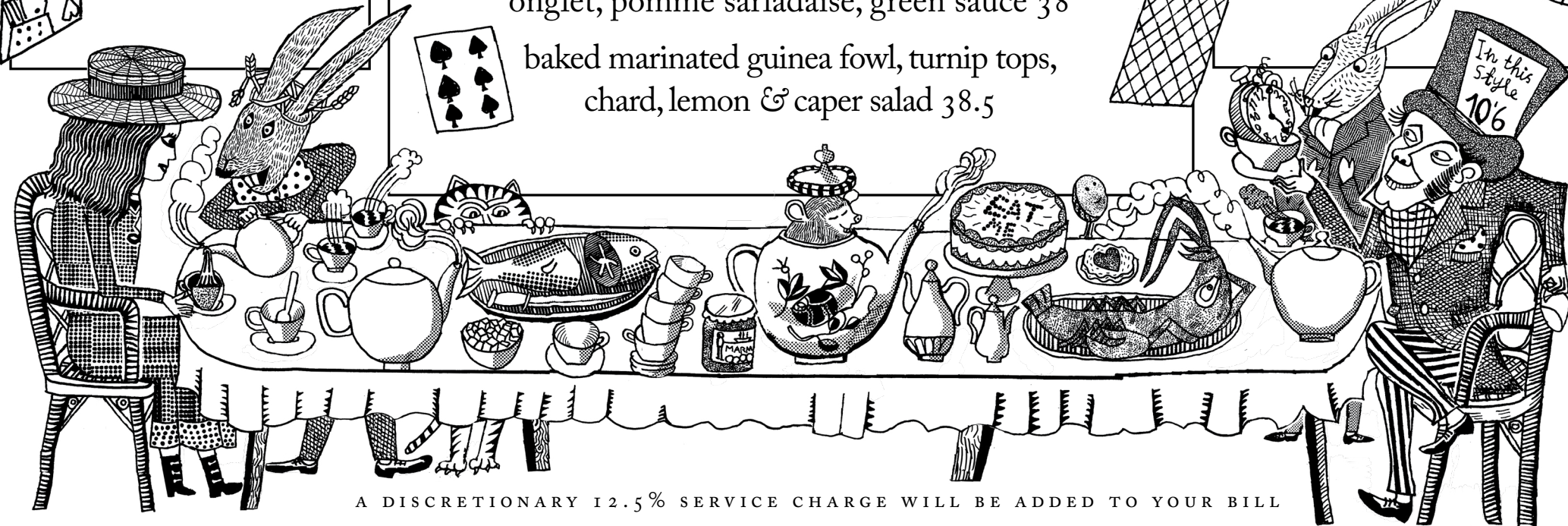
mash 6.5

celeriac & cabbages 7.5

carrots, lemon
& dill 7.5

waldorf salad 7.5

bitter leaf salad 8



A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



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march 2024



THE BITES

baked salsify
& parmesan

8.5

ricotta, anchovy
& sage crostini

8.5

chicken livers,
bitter leaves,
bacon, beetroot,
bread &
walnuts

19.5



THE QV APERITIVO

garibaldi 12.5



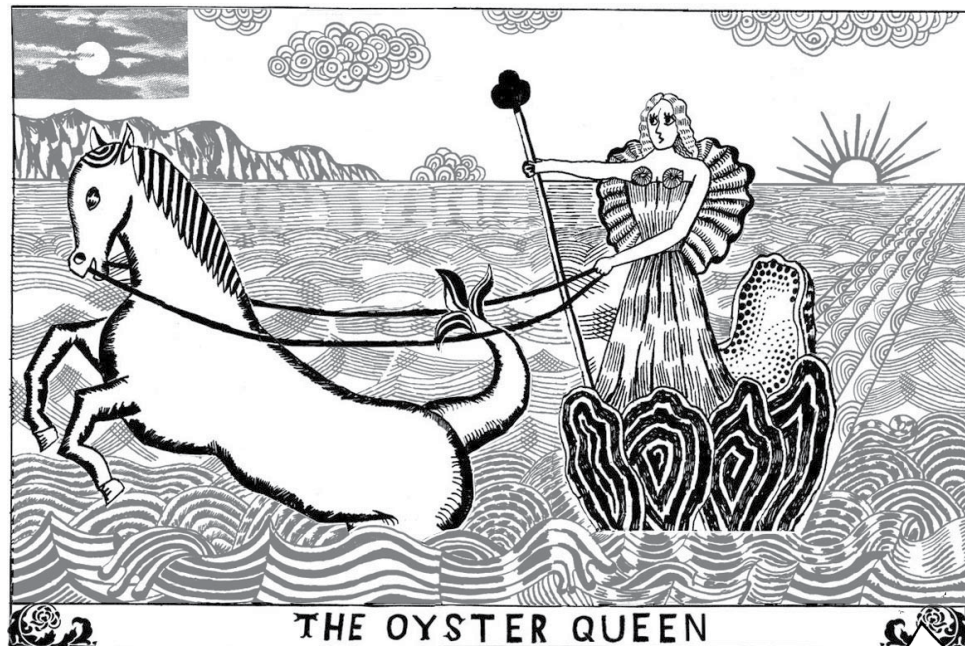
smoked eel
sandwich

15.5

THE OYSTERS

with shallot
vinegar

4.5 EACH



THE OYSTER QUEEN

"soupe du jour" 9.5

pear, stilton, bitter leaves, celery, quince
& walnut salad 14.5

gurnard, monksbeard, fennel, blood orange,
green olive & almond salad 14.5

spiced chickpeas, peppered cuttlefish,
lemon & coriander chutney 15.5

peppered sirloin, puntarelle, artichokes
& anchovy 17.5

wild garlic polenta, ricotta, winter tomatoes,
fennel & bitter leaves 28

grilled mackerel, pickled rhubarb & horseradish 32.5

skate, black butter & capers 36.5

onglet, pomme sarladaise, green sauce 38

baked marinated guinea fowl, turnip tops,
chard, lemon & caper salad 38.5

TODAY'S PIE

23.5



SIDES

parsley potatoes 6.5

mash 6.5

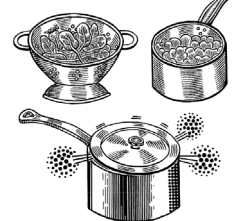
celeriac & cabbages 7.5

carrots, lemon
& dill 7.5

waldorf salad 7.5

bitter leaf salad 8

JEREMY LEE

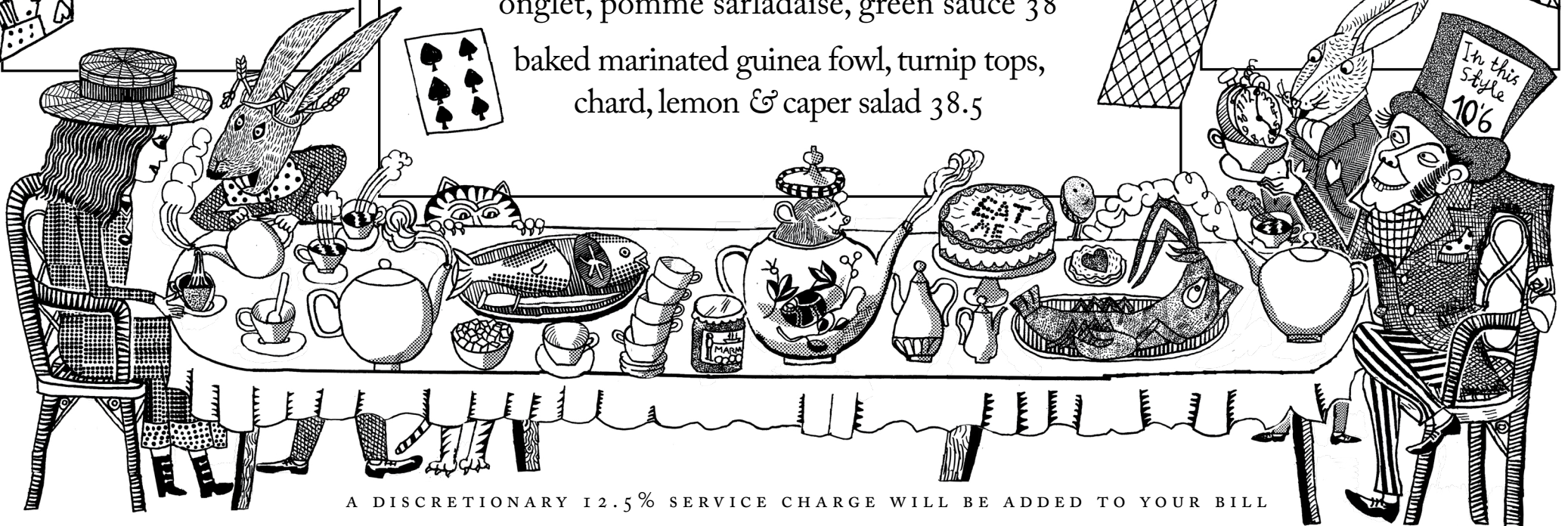


COOKING

SIMPLY AND WELL, FOR ONE OR MANY

JEREMY'S BOOK

25



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march 2024

THE BITES

baked salsify
& parmesan

8.5

ricotta, anchovy
& sage crostini

8.5

chicken livers,
bitter leaves,
bacon, beetroot,
bread &
walnuts

19.5



THE QV APERITIVO

garibaldi 12.5



THE BODY IN THE RHUBARB PATCH

“soupe du jour” 9.5

pear, stilton, bitter leaves, celery, quince
& walnut salad 14.5

gurnard, monksbeard, fennel, blood orange,
green olive & almond salad 14.5

spiced chickpeas, peppered cuttlefish,
lemon & coriander chutney 15.5

peppered sirloin, puntarelle, artichokes
& anchovy 17.5

wild garlic polenta, ricotta, winter tomatoes,
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smoked eel
sandwich

15.5

THE
OYSTERS
with shallot
vinegar

4.5 EACH

TODAY'S
PIE

23.5



SIDES

parsley potatoes 6.5

mash 6.5

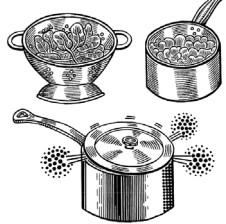
celeriac & cabbages 7.5

carrots, lemon
& dill 7.5

waldorf salad 7.5

bitter leaf salad 8

JEREMY
LEE

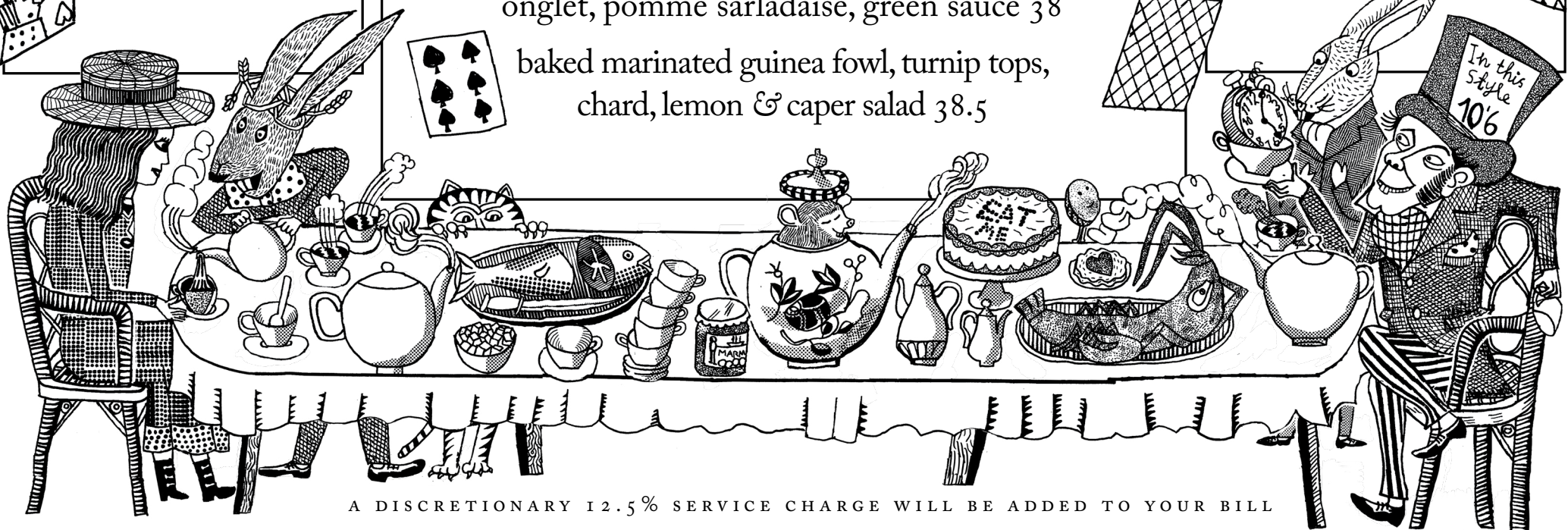


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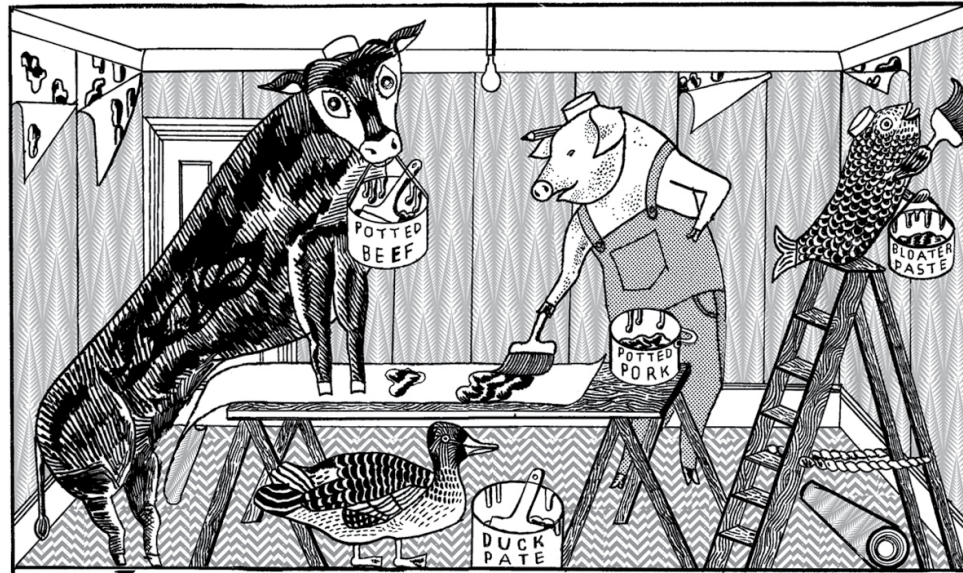
mash 6.5

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waldorf salad 7.5

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ALL KINDS OF PASTES AND PÂTÉS

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fennel & bitter leaves 28

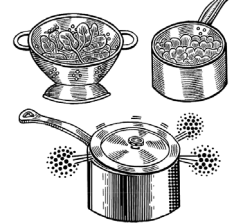
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skate, black butter & capers 36.5

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baked marinated guinea fowl, turnip tops,
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JEREMY LEE

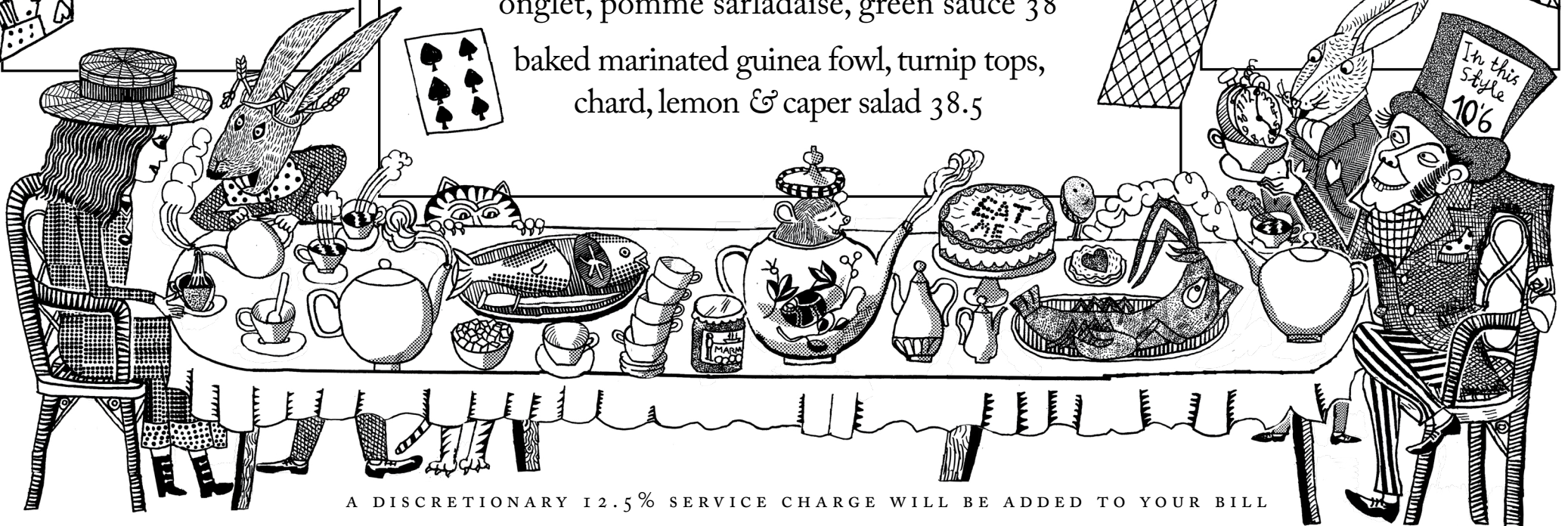


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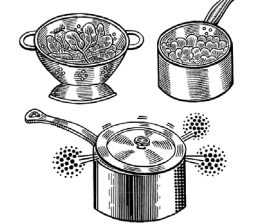
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