



quo vadis

january 2025



THE BITES

crisp polenta,
fennel & ricotta,
fried basil

7.5

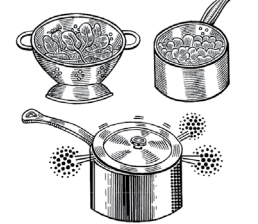
baked salsify
& parmesan

8.5

PEAR,
STICHELTON,
WALNUT, QUINCE,
FIGS & BITTER
LEAVES

24.5

JEREMY
LEE



COOKING

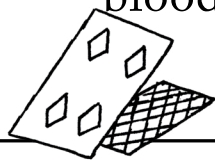
JEREMY'S
BOOK

25

THE QV APERITIVO

blood orange "garibaldi"

12.5



smoked eel
sandwich

17

THE
OYSTERS

with shallot
vinegar

4.5 EACH



"soupe du jour" 9.5

cured trout, pickled turnip, beetroot & redcurrants 14.5

chicken livers, celeriac, radicchios, walnuts,
crisp sage & jerusalem artichoke 15

puntarelle, fennel, orange
& anchovy salad 16

peppered venison & pickled prunes 16

chickpea pancake, spiced pumpkin,
chickpeas, coriander, mint & yoghurt 24
pheasant, red cabbage, caramelised apples
& bitter leaves 32

smoked haddock, mussel, clam, spinach
& sea vegetable "vol au vent" 34

cured cod, winter tomato, beetroot, orange,
persimmon & pomegranate 36

braised hare & mash 46

TODAY'S
PIE

22.5



SIDES

swede, pumpkin,
potato &
herb mash 6.5

winter greens 6.5

pommes frites 6.5

bitter leaf salad 7

