



quo vadis

january 2025



THE BITES

crisp polenta,
fennel & ricotta,
fried basil

7.5

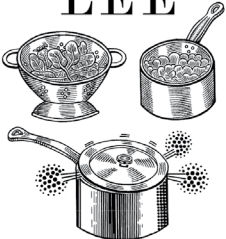
baked salsify
& parmesan

8.5

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

24.5

JEREMY
LEE



COOKING

SIMPLY AND WELL, FOR ONE OR MANY

JEREMY'S
BOOK

25

THE QV APERITIVO

blood orange "garibaldi"

12.5



smoked eel
sandwich

17

THE OYSTERS

with shallot
vinegar

4.5 EACH

TODAY'S PIE

23.5



SIDES

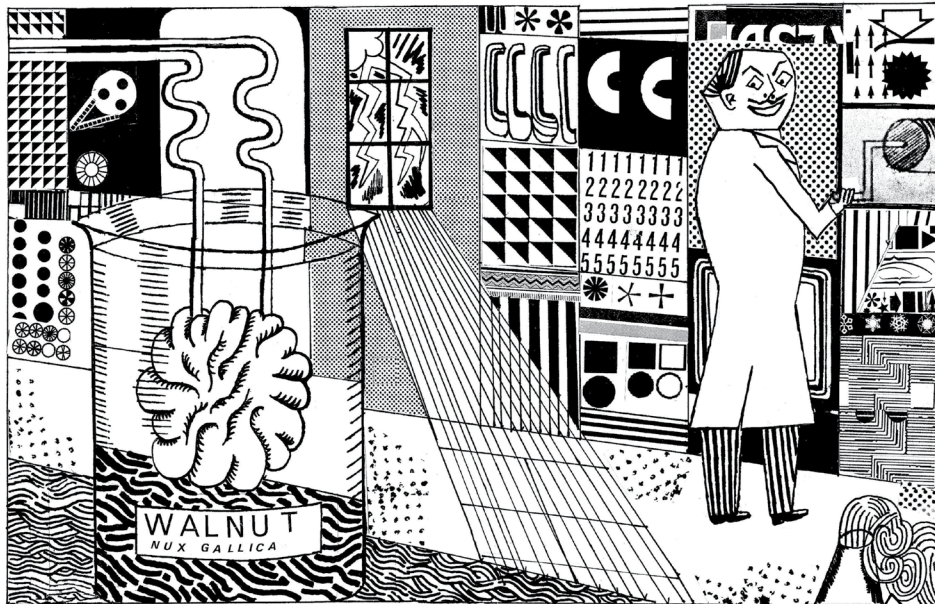
swede, pumpkin,
potato & herb mash 6.5

winter greens 6.5

pommes frites 6.5

bitter leaf salad 7

winter toms, cucumber
& mint salad 7.5



"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

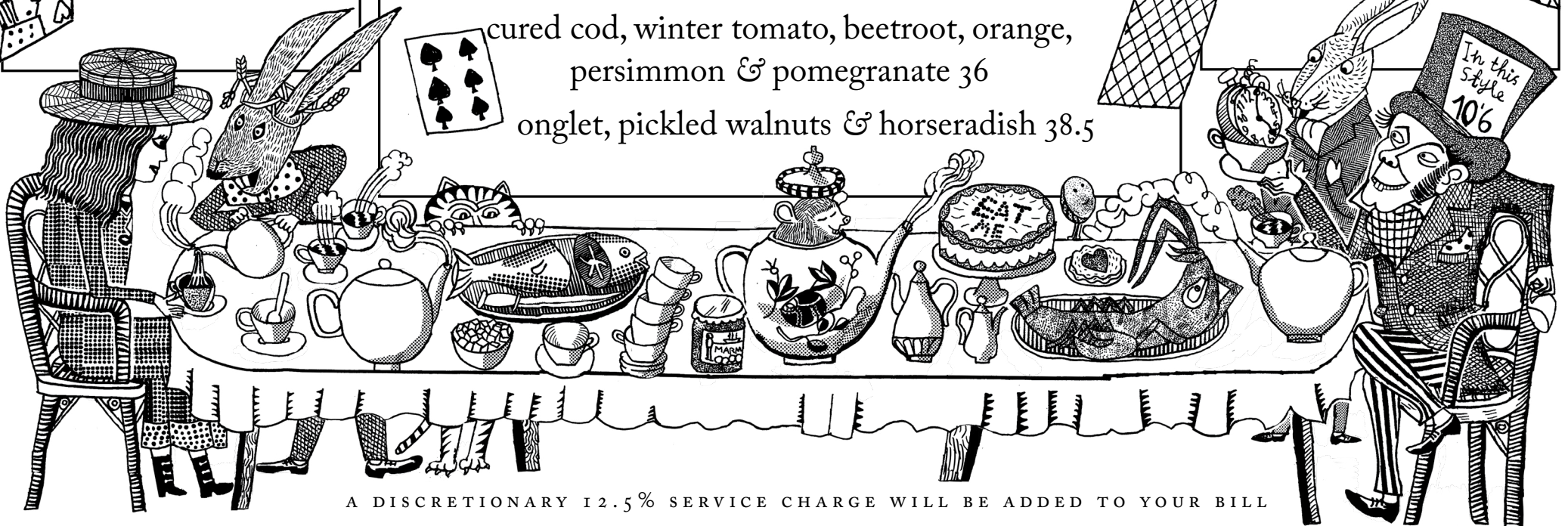
peppered venison & pickled prunes 16

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

onglet, pickled walnuts & horseradish 38.5





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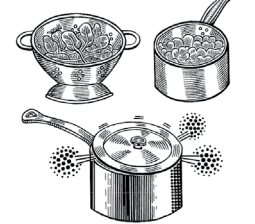
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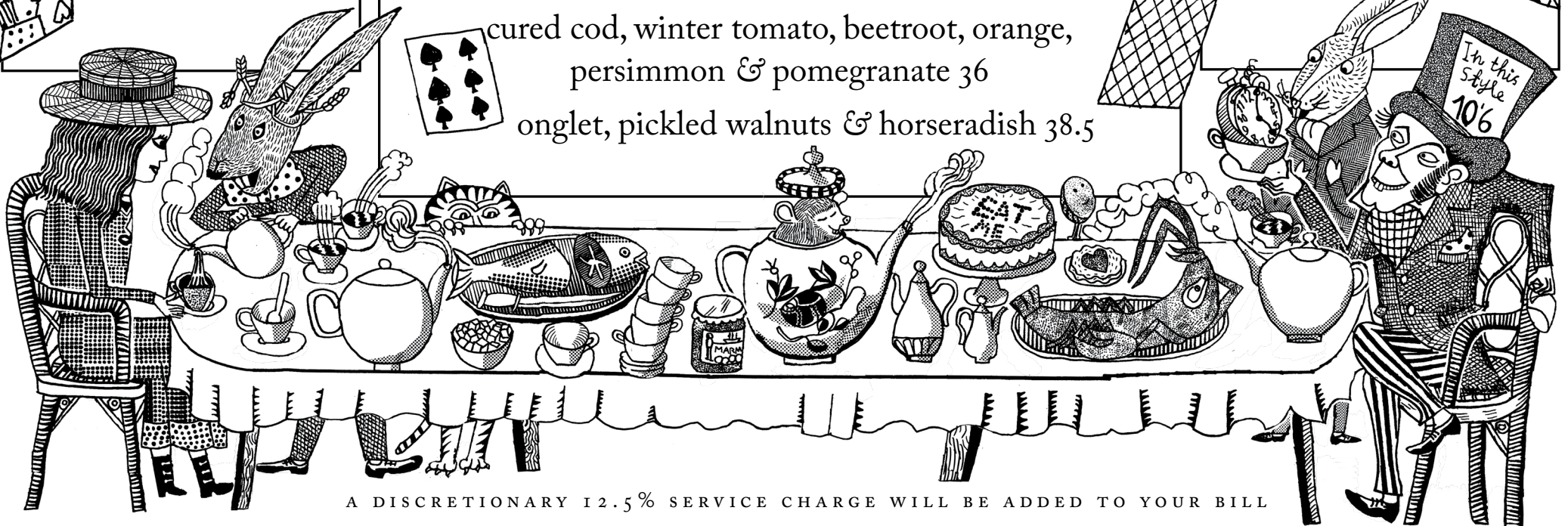
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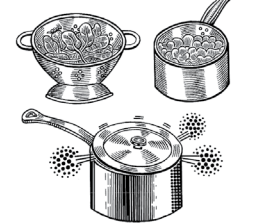
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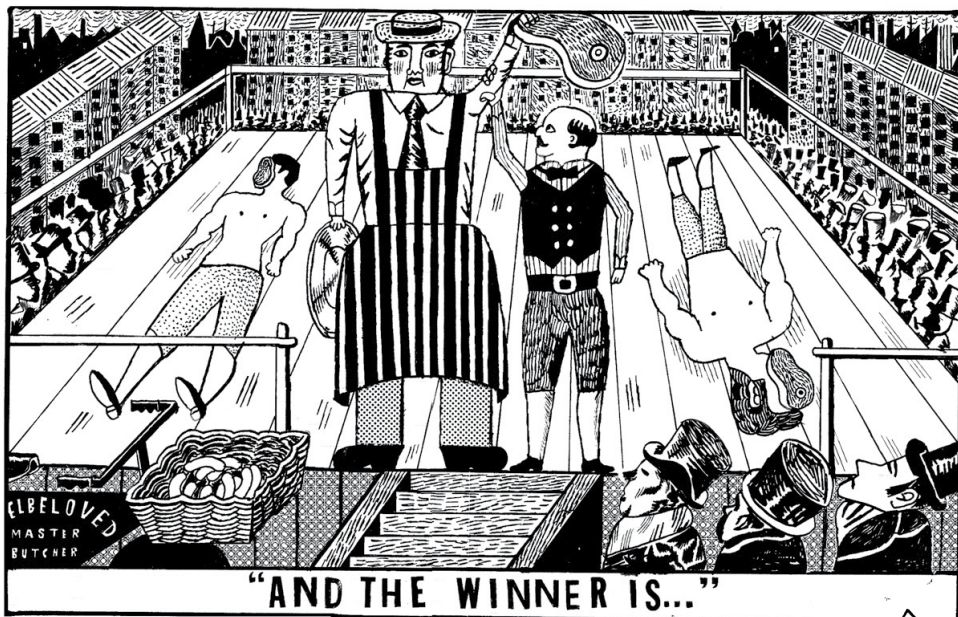
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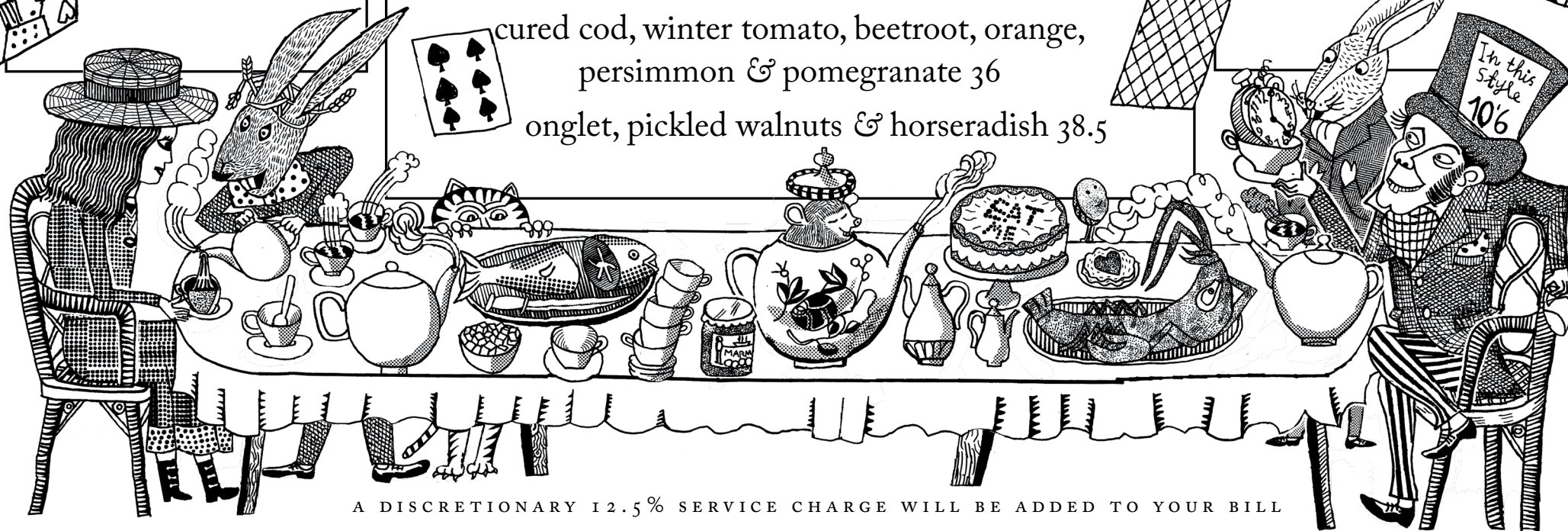
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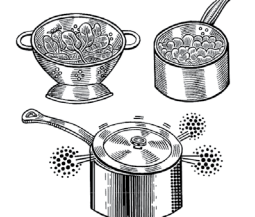
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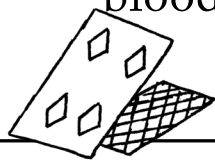
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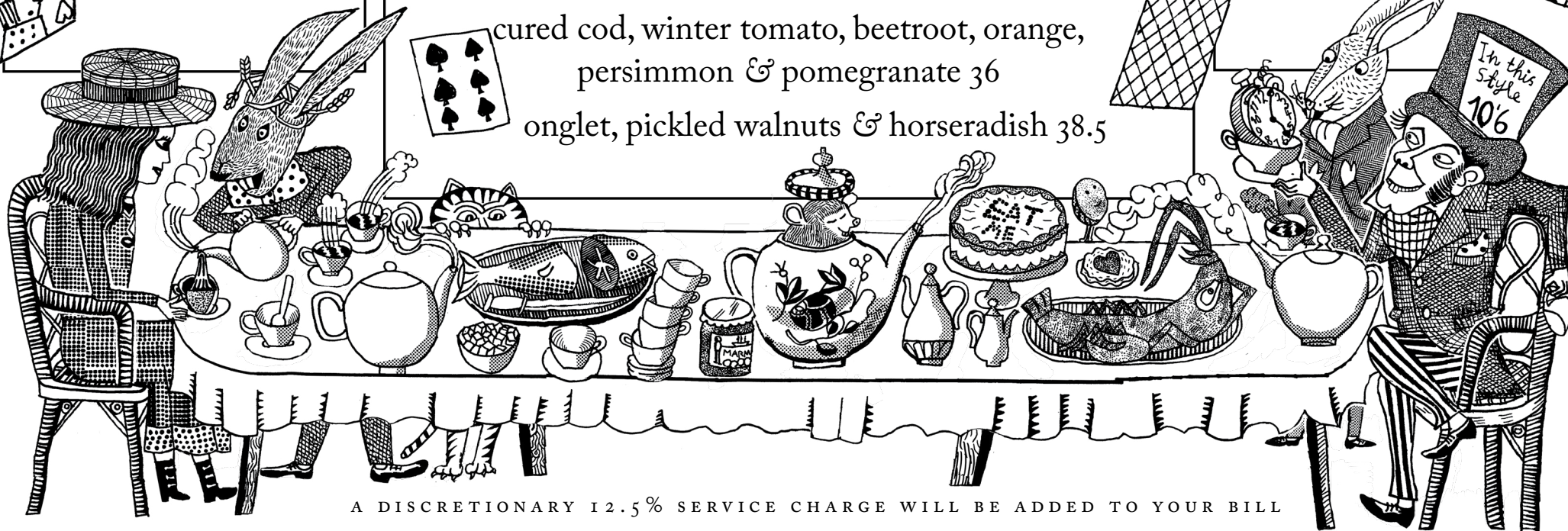
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A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL