

quo vadis

march 2025



THE BITES

radishes, horseradish, ricotta & mint

7.5

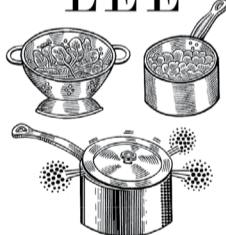
pea & mint kickshaws

8

artichoke vinaigrette

20

JEREMY LEE



COOKING

SIMPLY AND WELL, FOR ONE OR MANY

JEREMY'S BOOK

25

THE QV APERITIVO

cynar spritz

12.5



smoked eel sandwich

17



Ceci n'est pas un ortolan.

"soupe du jour" 9.5

chickpeas, endive, celery, fennel, lemon, herbs & a parmesan biscuit 14.5

jellied pork terrine, qv chutney & pickles 15

arbroath smokie, clams, potatoes, leeks & sea vegetables 15.5

puntarelle, fennel, orange & anchovy 16

cannelloni, fennel, winter greens & three cheeses 26

"fegato alla veneziana" 32.5

monkfish, smoked haddock, mussels, spinach & herbs 33.5

cured cod, leeks vinaigrette 35

onglet, artichokes, bitter leaves & parmesan 38.5

THE OYSTERS

with shallot vinegar

4.5 EACH

TODAY'S PIE

23.5



SIDES

leek, cabbage, & chive mash 6.5

orange, tomato, fennel & mint salad 7

"pommes frites" 6.5

bitter leaf salad 7

cabbage, celeriac, turnip & kholrabi 6.5

