



# quo vadis

OCTOBER 2025

## THE BITE.

green pea fritti,  
walnut sauce 8

crostini, pumpkin, goats'  
curd & sage 8.5

QV APERITIVO  
quince aperitivo 12.5



SMOKED  
EEL  
SANDWICH

17

## Today's Pie



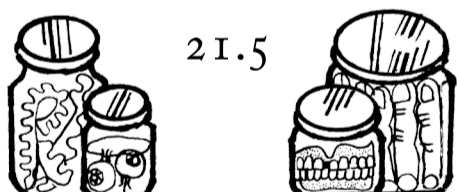
28.5



"WHY, THERE THEY ARE BOTH, BAKED IN THAT PIE"

ENDIVE,  
BACON, CELERY,  
FENNEL, PEAR  
& WALNUT  
SALAD

21.5



"soupe du jour" 9.5  
chicken livers, bitter leaves, sage & hazelnuts 15.5  
salt mallard, apple, plums & elderberries 15.75  
pickled sardines, carrots, beetroot, celeriac  
& horseradish 16

grilled bread, ricotta, greengage, fig,  
damson & cobnuts 18

## OYSTERS

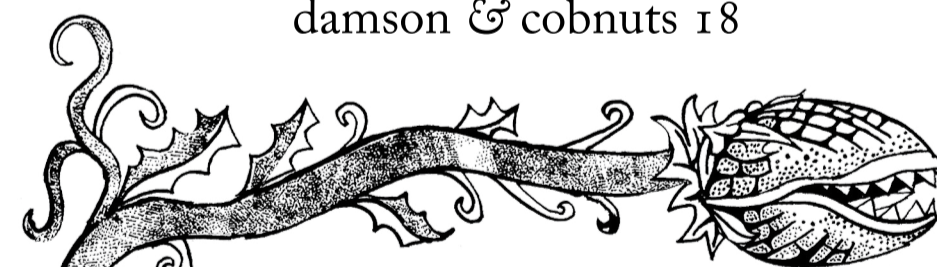
with shallot  
vinegar

4.5 EACH



partridge,  
braised cabbage,  
& bacon

40



cannelloni, pumpkin,  
autumn greens & three cheese 28.5  
grilled ox tongue, pumpkin, beetroot  
& horseradish 36.5

skate, capers & black butter 37.5

braised, peppered beef, onions,  
& green sauce 38

hake, fennel, beans, leeks  
& mussels 40



## SIDES

spinach & olive oil  
mash 7

apple, celery  
& cobnut salad 7

fennel & celeriac  
remoulade 7

endive &  
mustard salad 7

"pommes frites" 6.5



A discretionary service charge of 12.5% will be added to your bill. There is a £1 per guest cover charge to include unlimited filtered still and sparkling water. Prices include vat. Please advise us of any dietary requirements and ask a member of staff for information if you have a food allergy or intolerance.