

quo vadis

NOVEMBER 2025

THE BITE

baked salsify
& parmesan 8.5

smoked haddock
kickshaws 8.5

QV APERITIVO

pomegranate garibaldi 12.5



SMOKED
EEL
SANDWICH

18



Today's Pie

32.5



“soupe du jour” 9.5

persimmon, beetroot, orange,
winter tomato, carrot & mint salad 15

chicken livers, bitter leaves, jerusalem artichokes,
bread, hazelnuts & sage 16

cuttlefish, fennel, leeks & sea vegetables 16.5

salt mallard, beetroot, elderberry
& horseradish 18.5

cannelloni, bitter leaves, pumpkin,
black cabbage, walnuts, 3 cheese & herbs 28.5

grilled ox tongue, red cabbage, pumpkin,
beetroot & horseradish 36.5

cured trout, herb & mustard veloute 38.5

pork chop, puntarelle,
fennel & anchovy, olive crumbs 41

monkfish, beans, fennel, artichokes
& gremolata 41

OYSTERS

with shallot
vinegar

4.5 EACH



SIDES

sprout tops 6.5

“clapshot” 7.5

“pommes frites” 7.5

apple, pear, fennel,
buttermilk & mint
salad 7

endive & mustard
salad 7.5

APPLE, PEAR,
CELERY, FIGS,
COMTE, QUINCE,
BITTER LEAVES
& WALNUTS

22.5

partridge,
cabbage & co

42

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.

