

quo vadis

JANUARY 2026

THE BITE

baked salsify
& parmesan 9.5

fennel, ricotta,
lemon & black olive
kickshaws 8.5

QV APERITIVO

qv garibaldi 12.5



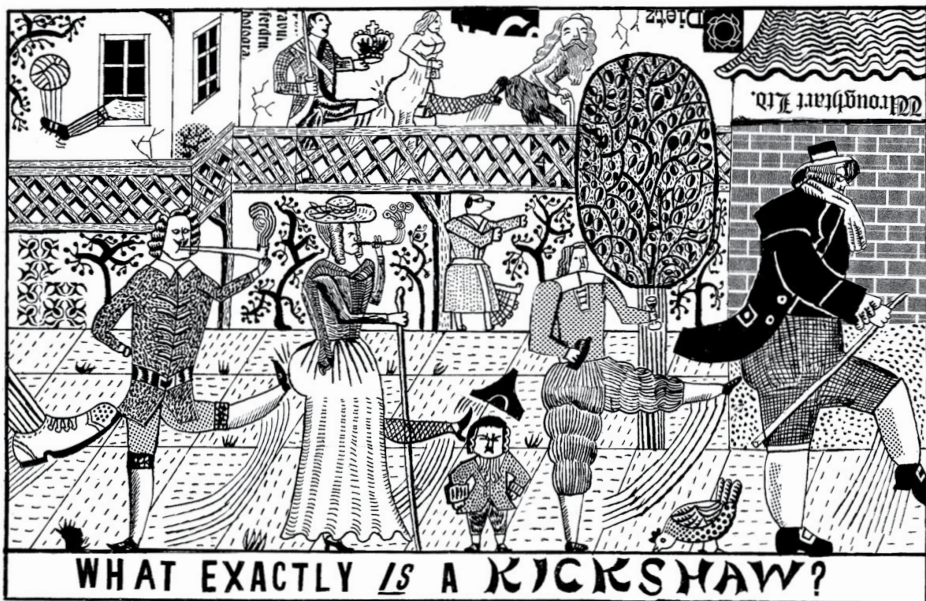
SMOKED EEL SANDWICH

18.5



Today's Pie

32.5



“soupe du jour” 9.5

fennel, persimmon, winter tomatoes,
beetroot & orange salad 14.5

pork & goose rillettes, pickles & toast 16

puntarelle, artichoke & anchovy salad 18

pear, stilton, bitter leaves, quince
& walnut salad 18.5

QV100

*“pollo alla
orvieto”*

38.5

green pea pancake, spiced chickpeas,
spinach, leeks & cabbage 27.5

hake, parsley mash, beetroot
& horseradish relish 36.5

“vol au vent”, arbroath smokies,
mussels, sea vegetables 38

baked pork belly, mustard & parsley crust,
red cabbage & beetroot 38.5

lamb shank, beans, carrots, celery,
rocket & anchovy pesto 40

OYSTERS

with shallot
vinegar

4.5 EACH



SIDES

fennel & orange
salad 7

sprouting broccoli,
anchovy, chill
& garlic 8.5

“pommes frites” 7.5
endive & mustard
salad 7.5

black cabbage mash 7.5

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.



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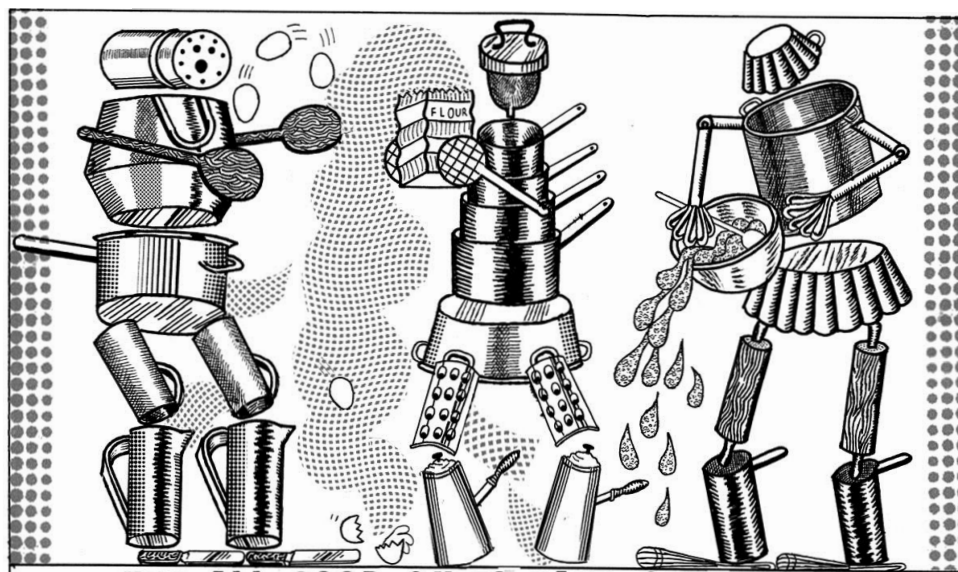
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WHEN ALL GOOD CHEFS HAVE GONE TO BED...

OYSTERS

with shallot
vinegar

4.5 EACH



BAKED
MARINATED
PHEASANT,
BEETROOT,
BITTER LEAVES,
BACON, BREAD
& WALNUTS

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