

# quo vadis

march 2026



## THE BITES

radish, ricotta, spiced crumbs & a parmesan biscuit

8.5

mushroom & ricotta kickshaws

8

artichoke vinaigrette

18.5

## QV100

braised rabbit, figs, fennel, bacon & herbs

40

A CALENDAR OF CENTENARY DISHES

## THE QV APERITIVO

blood orange garibaldi

13



smoked eel sandwich

18.5

## THE OYSTERS

with shallot vinegar

4.5 EACH



"soupe du jour" 9.5

celeriac, apple & kohlrabi remoulade, walnuts & black olive crumbs 12.5

arbroath smokie, potatoes, leeks & sea vegetables 14

leeks vinaigrette 14.5

marbl'd meats terrine with chutney & toast 16

"agnolotti", spinach, walnut, ricotta & parmesan 28.5

cured cod, winter greens, olive & parsley salad 36.5

rump of lamb, aubergine, pine kernels & sage 38

poached tongue, chicken & beef, salsa verde e rossa 38.5

monkfish, chickpeas, mussels & gremolata 40

## TODAY'S PIE

32.5

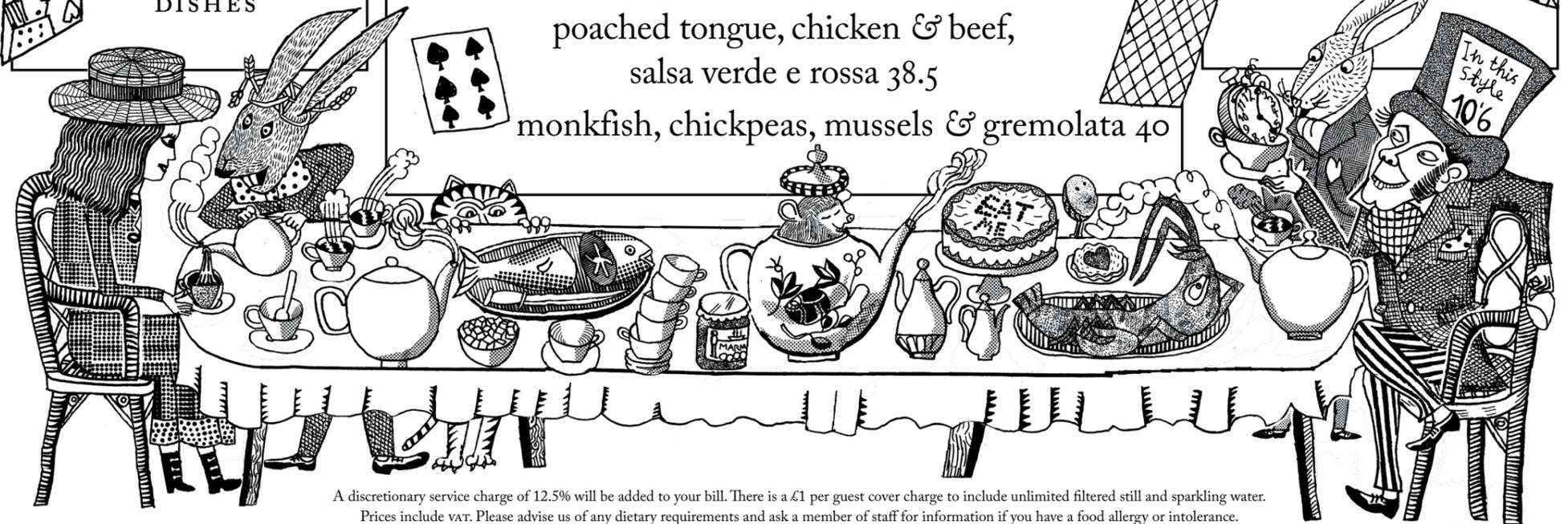
## SIDES

spiced carrot, & leek salad 7.5

"pommes frites" 7.5

bitter leaf salad 7.5

winter tomato, cucumber, orange, mint & black olive salad 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.