

quo vadis

A LA CARTE
april 2026

BITES AHOY!

radish, ricotta, spiced
crumbs & a parmesan
biscuit 8.5

semolina frites, walnut,
ricotta & herbs
8

FETA, TOMATO,
COURGETTE,
OLIVE & MINT
SALAD
18

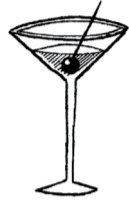
PIE of the DAY
32.5



QV100

spiced beef,
artichokes &
parmesan
35

A CALENDAR
OF CENTENARY
DISHES



THE QV APERITIVO

cynar spritz 13

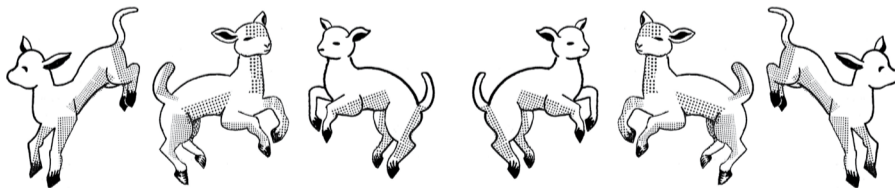


“soupe du jour” 9.5

griddled tropea, carrots & shoots with peas
and chickpeas 13.5

pickled figs, walnuts, goat's curd & bread 14
smoked mackerel, beets, carrots, leeks,
herbs & chilli 15

marbl'd meats terrine, QV chutney 16



“agnolotti”, spinach, kale & parmesan 28.5

poached chicken, spring vegetables
& aioli 36

“saltimbocca di miale” 38

marinated hake, herb dressed sorrel 38

monkfish, peas, almonds & mint 40



SMOKED EEL SANDWICH

18.5

OYSTERS

with shallot
vinegar

4.5 EACH



SIDES

cabbages
& celeriac 7.5

“pommes frites” 6.5

spinach mash 7.5

butterhead salad 7.5

waldorf salad 8

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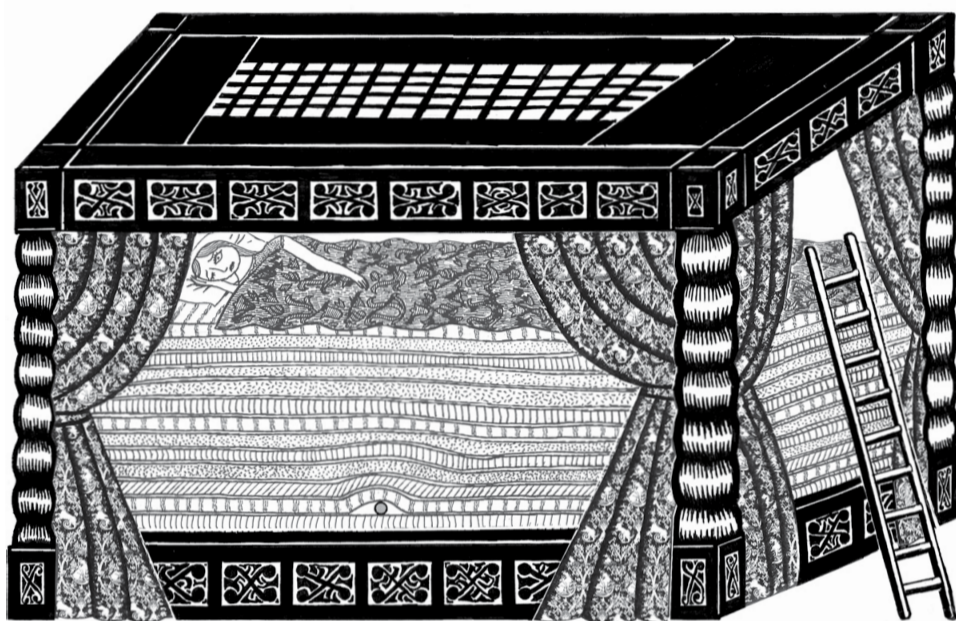
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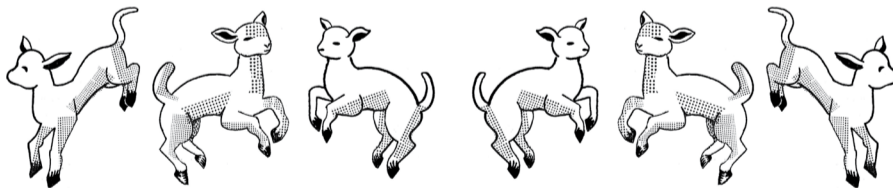
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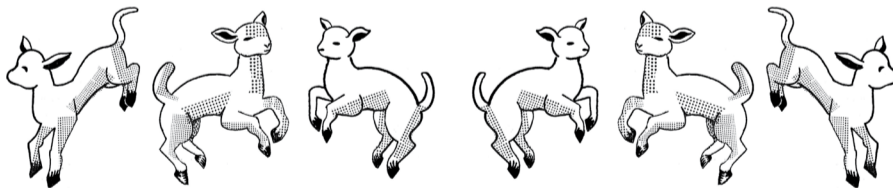
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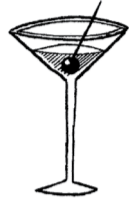
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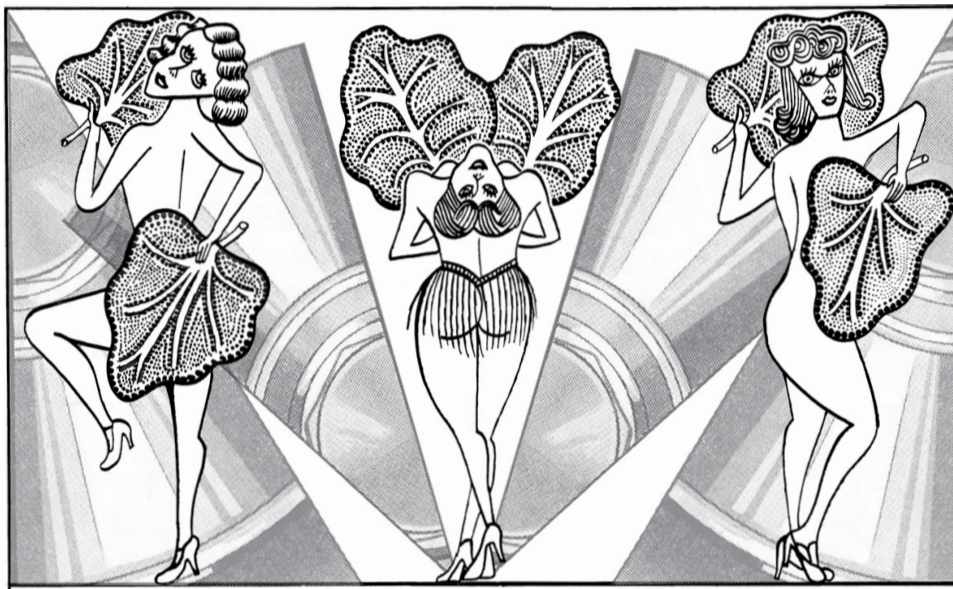
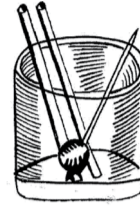
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THE RHUBARB LEAF DANCE

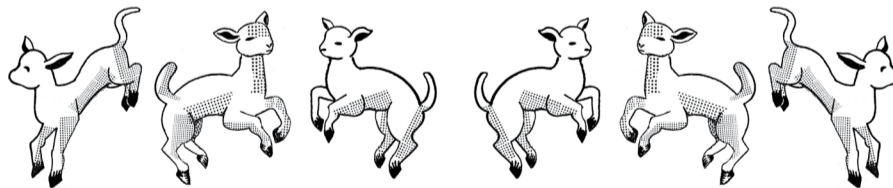
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