



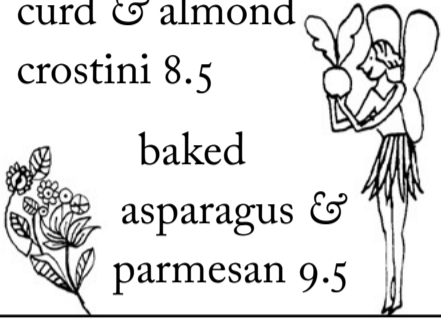
# quo vadis

A LA CARTE  
june 2026

## BITES AHOY!

radish, celery, goat's curd & almond crostini 8.5

baked asparagus & parmesan 9.5



## THE QV APERITIVO

gooseberry bellini 13.5

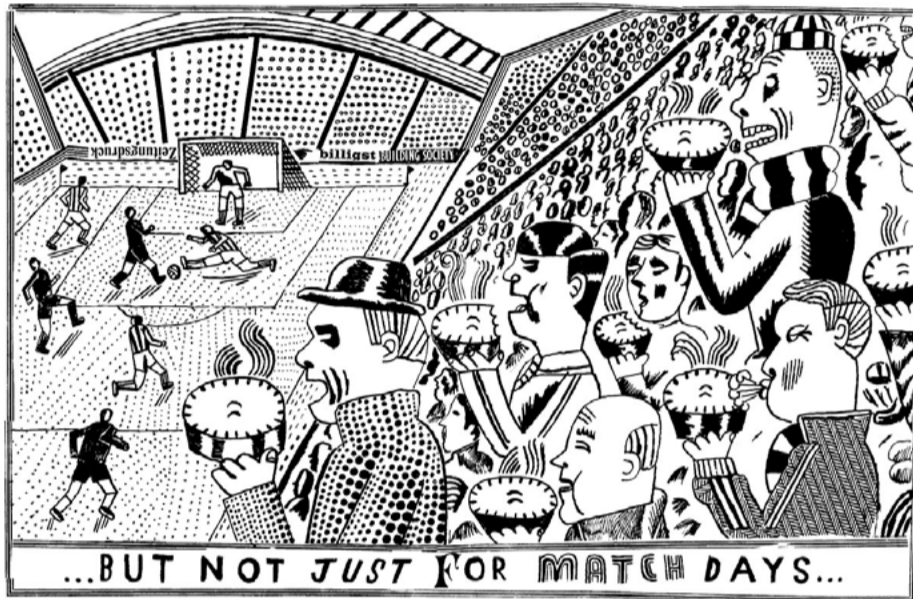
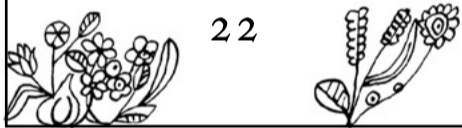


## SMOKED EEL SANDWICH

18.5

whole baked garlic, grilled bread, broad beans, goats curd & black olives

22

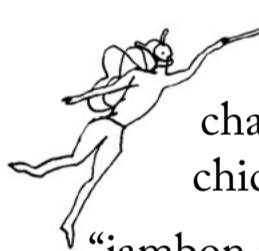


...BUT NOT JUST FOR MATCH DAYS...

## ASPARAGUS VINAIGRETTE

17

"soupe du jour" 9.5  
charred fennel, courgettes, tropea, chickpeas, feta & herb crumbs 13.5



## OYSTERS

with shallot vinegar  
4.5 EACH

## PIE of the DAY

32.5

"jambon persillee" pickles, mustard & toast 14  
smoked mackerel, green, beans, potatoes & sea vegetables 14.5  
cured trout, broad bean, pea, asparagus, courgette & mint 17.5

## SIDES

cucumber, tomato, fennel & basil salad 8  
potato, lettuce, pea & mint salad 7.5  
green beans 7  
butterhead salad 7.5  
"pommes frites" 7.5

## QV100

"carne di maile spezaita, fagilioni e acciugga"  
32.5

A CALENDAR OF CENTENARY DISHES



ravioli, summer vegetables, burrata, ricotta & parmesan 30  
poached skate salad, pickled onion & capers 34  
lamb's sweetbreads, peas, almonds & mint 36  
onglet, pickled walnut & horseradish 37  
hake, crab broth, mussels & rouille 42





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THE OLD DAME OF DEAN STREET

ASPARAGUS VINAIGRETTE  
17

PIE of the DAY  
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with shallot vinegar

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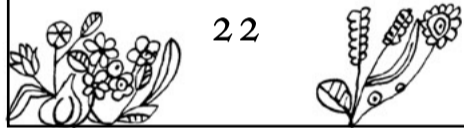
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THE SPIRIT OF THE WANDRIN' ASPARAGUS

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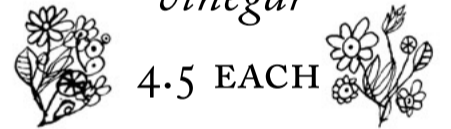
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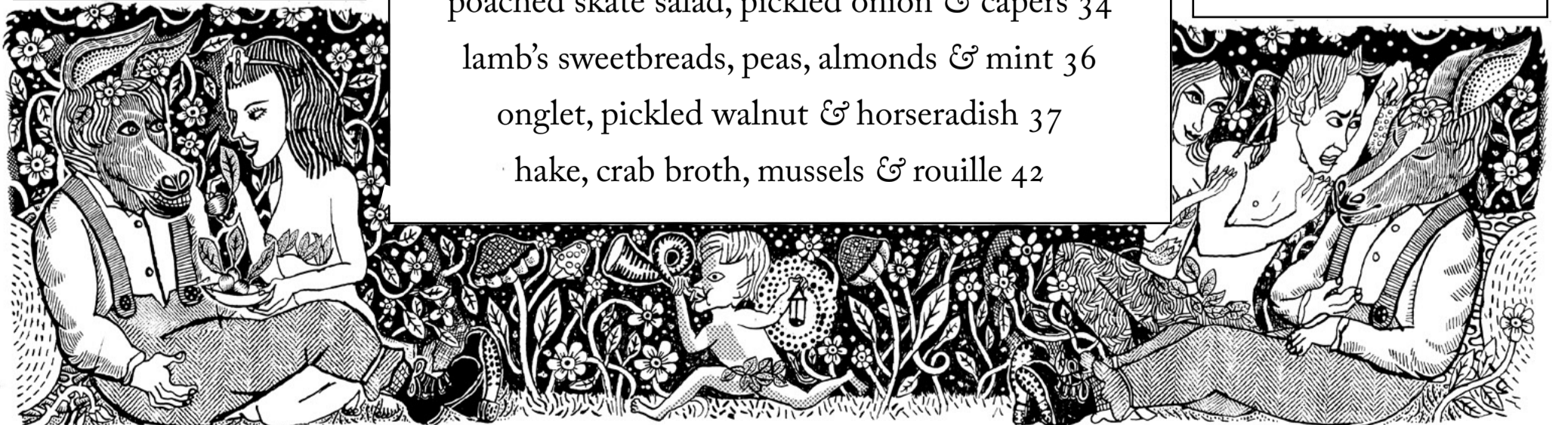
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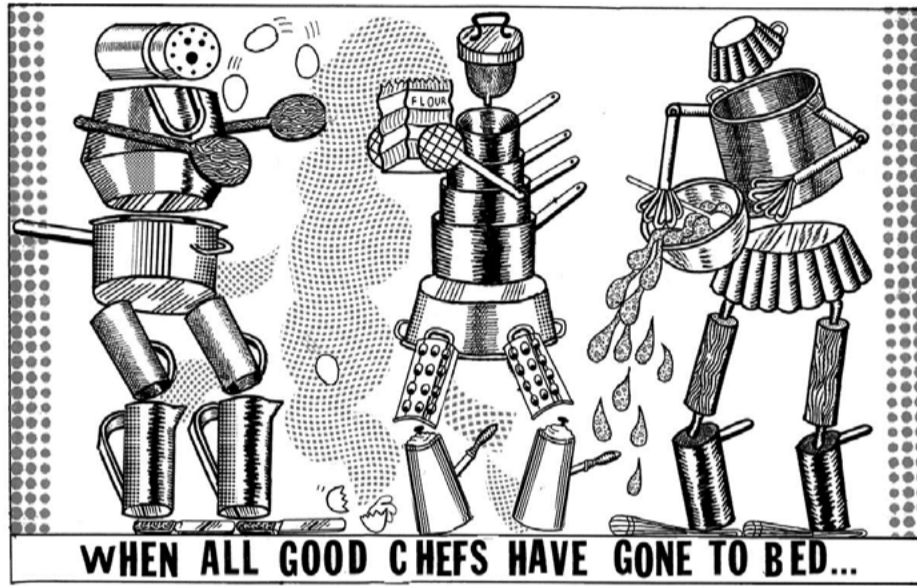
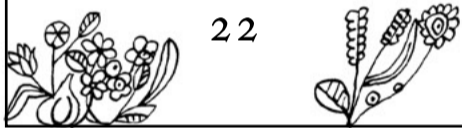


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WHEN ALL GOOD CHEFS HAVE GONE TO BED...

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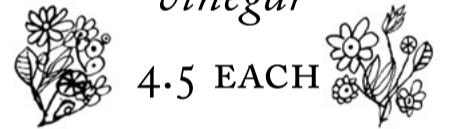
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