

quo vadis

september 2026



THE BITES

green pea panisse,
pumpkin, walnut
ricotta & sage

8.5

crostini, green tomato,
burrata & anchovy

7.5



THE QV APERITIVO

damson bellini

13



smoked eel
sandwich

18.5



TODAY'S PIE

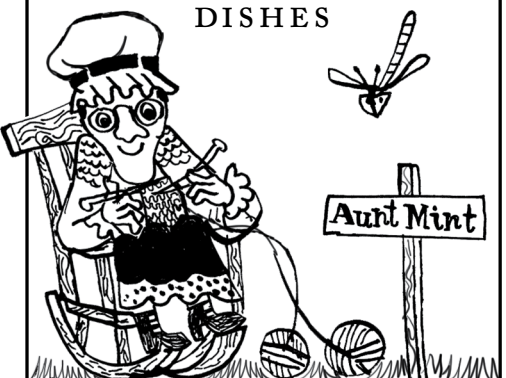
32.5



QV100

spiced duck,
agrodolce of apricots,
figs & pears

A CALENDAR
OF CENTENARY
DISHES



THE GLORIOUS TWELFTH



"soupe du jour" 9.5

grilled bread, figs, grapes, ricotta,
damson & cobnuts 15

cuttlefish, runner beans, courgette,
monksbeard & slaw 17.5

peppered venison, pickled prunes 17.5

smoked mackerel, beetroot, kalibos cabbage,
pickled plums, horseradish cream 18

ravioli, porcini, green beans & three cheeses 29

spiced pork, with a salad of borlotti, green beans,
anchovy, tomato & basil 32

poached cod, late summer vegetable slaw & aioli 38

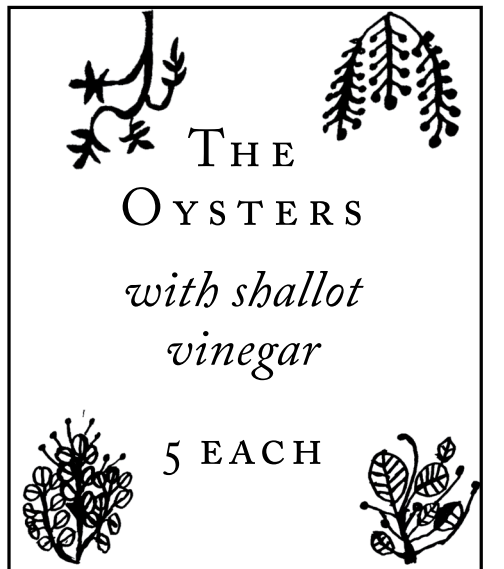
hake, crab broth, mussels, green tomatoes,
rouille & coriander chutney 39

rabbit, girolles, green beans, baby leeks & parsley 45

THE OYSTERS

with shallot
vinegar

5 EACH



SIDES

runner beans, lemon
& olive oil 7

apple, tomato, green
bean & basil salad 7

fennel & celeriac
remoulade 7

grilled aubergine with
courgette & mint 7.5

"pommes frites" 7



A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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THE BITES

green pea panisse,
pumpkin, walnut
ricotta & sage

8.5

crostini, green tomato,
burrata & anchovy

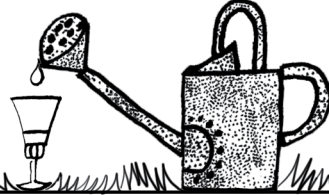
7.5



THE QV APERITIVO

damson bellini

13



smoked eel
sandwich

18.5



TODAY'S PIE

32.5

Sage

QV100

spiced duck,
agrodolce of apricots,
figs & pears

A CALENDAR
OF CENTENARY
DISHES

Aunt Mint

"soupe du jour" 9.5

grilled bread, figs, grapes, ricotta,
damson & cobnuts 15

cuttlefish, runner beans, courgette,
monksbeard & slaw 17.5

peppered venison, pickled prunes 17.5

smoked mackerel, beetroot, kalibos cabbage,
pickled plums, horseradish cream 18

ravioli, porcini, green beans & three cheeses 29

spiced pork, with a salad of borlotti, green beans,
anchovy, tomato & basil 32

poached cod, late summer vegetable slaw & aioli 38

hake, crab broth, mussels, green tomatoes,
rouille & coriander chutney 39

rabbit, girolles, green beans, baby leeks & parsley 45

THE OYSTERS

with shallot
vinegar

5 EACH

SIDES

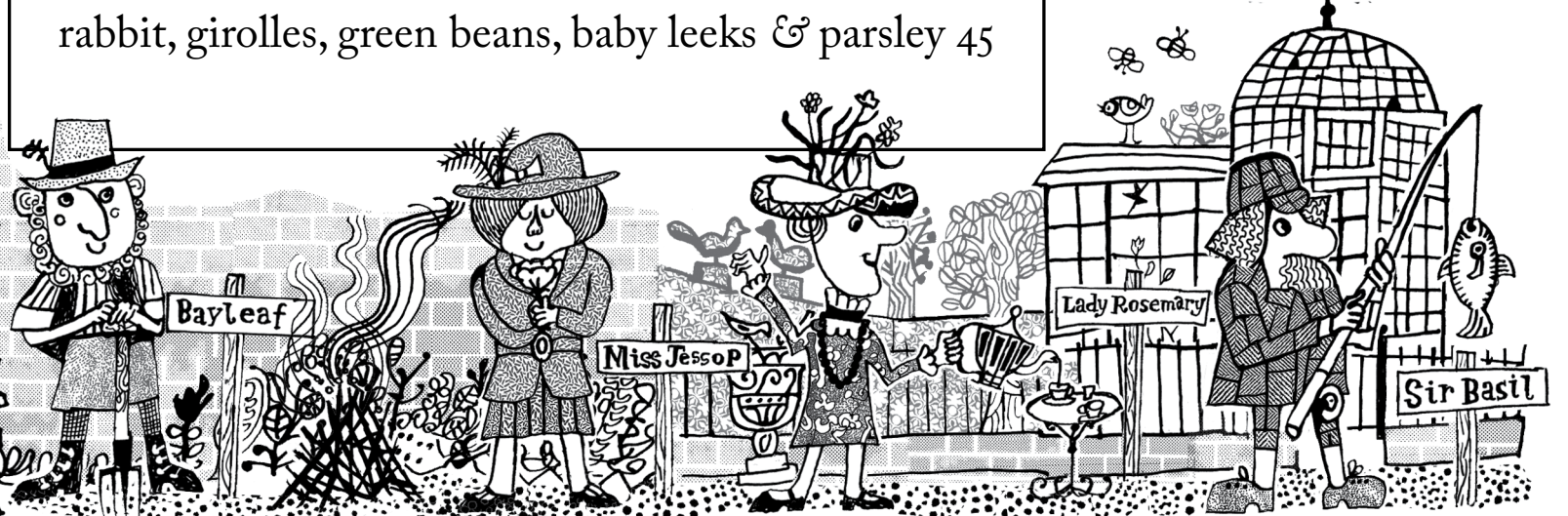
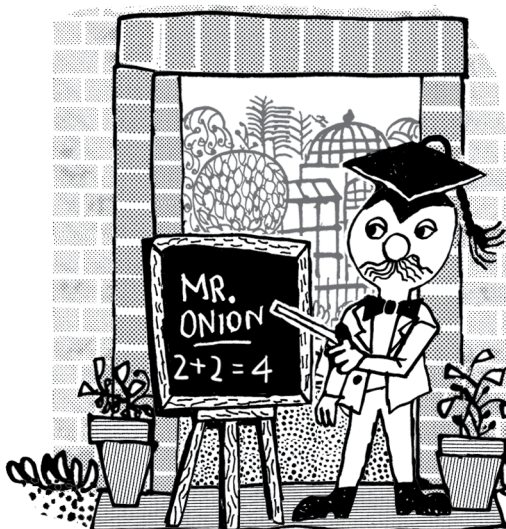
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& olive oil 7

apple, tomato, green
bean & basil salad 7

fennel & celeriac
remoulade 7

grilled aubergine with
courgette & mint 7.5

"pommes frites" 7



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september 2026



THE BITES

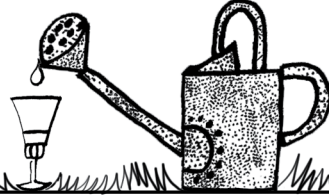
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pumpkin, walnut
ricotta & sage
8.5

crostini, green tomato,
burrata & anchovy
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THE QV APERITIVO

damson bellini
13



smoked eel
sandwich
18.5



TODAY'S PIE

32.5

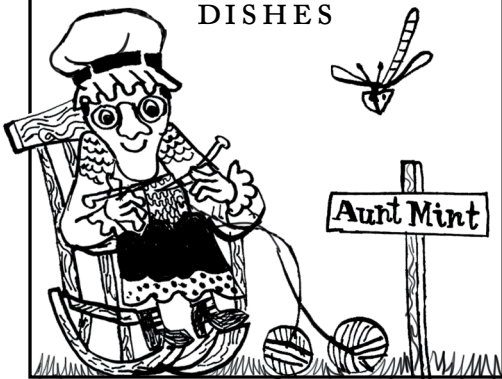
Sage



QV100

spiced duck,
agrodolce of apricots,
figs & pears 18.5

A CALENDAR
OF CENTENARY
DISHES



"soupe du jour" 9.5

grilled bread, figs, grapes, ricotta,
damson & cobnuts 15

cuttlefish, runner beans, courgette,
monksbeard & slaw 17.5

peppered venison, pickled prunes 17.5

smoked mackerel, beetroot, kalibos cabbage,
pickled plums, horseradish cream 18

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rouille & coriander chutney 39

rabbit, girolles, green beans, baby leeks & parsley 45

THE OYSTERS

with shallot
vinegar
5 EACH



SIDES

runner beans, lemon
& olive oil 7

apple, tomato, runner
bean & basil salad 7

fennel & celeriac
remoulade 7

grilled aubergine with
courgette & mint 7.5

"pommes frites" 7



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pumpkin, walnut
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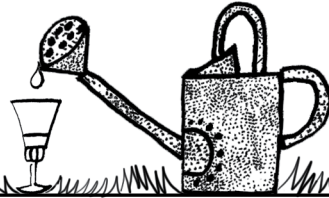
7.5



THE QV APERITIVO

damson bellini

13



smoked eel
sandwich

18.5



TODAY'S PIE

32.5

Sage

QV100

spiced duck,
agrodolce of apricots,
figs & pears

A CALENDAR
OF CENTENARY
DISHES

Aunt Mint

APPLES AND PEARS

"soupe du jour" 9.5

grilled bread, figs, grapes, ricotta,
damson & cobnuts 15

cuttlefish, runner beans, courgette,
monksbeard & slaw 17.5

peppered venison, pickled prunes 17.5

smoked mackerel, beetroot, kalibos cabbage,
pickled plums, horseradish cream 18

ravioli, porcini, green beans & three cheeses 29

spiced pork, with a salad of borlotti, green beans,
anchovy, tomato & basil 32

poached cod, late summer vegetable slaw & aioli 38

hake, crab broth, mussels, green tomatoes,
rouille & coriander chutney 39

rabbit, girolles, green beans, baby leeks & parsley 45

THE
OYSTERS
with shallot
vinegar

5 EACH

SIDES

runner beans, lemon
& olive oil 7

apple, tomato, green
bean & basil salad 7

fennel & celeriac
remoulade 7

grilled aubergine with
courgette & mint 7.5

"pommes frites" 7

