

quo vadis

august 2026

THE BITES

green pea fritti,
ricotta & mint

7.5

crostini, roast tomato,
burrata & basil

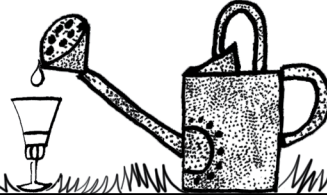
8



THE QV APERITIVO

sorrel spritz

13



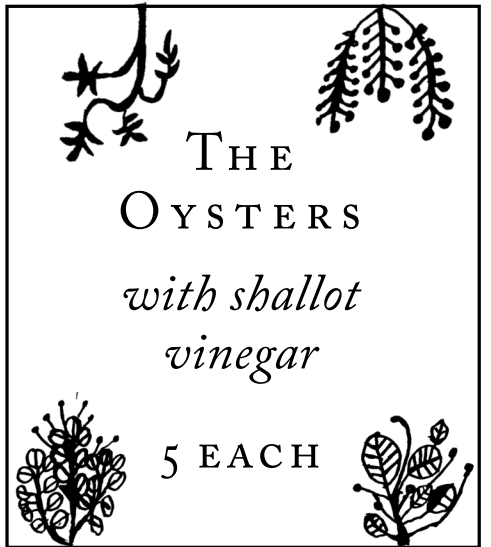
smoked eel
sandwich

18.5



THE
OYSTERS
with shallot
vinegar

5 EACH



TODAY'S
PIE

32.5



SIDES

peach, celery leaf, butter-
milk & almond salad 7

"pommes frites" 7

green tomato,
melon, cucumber
& mint salad 7.5

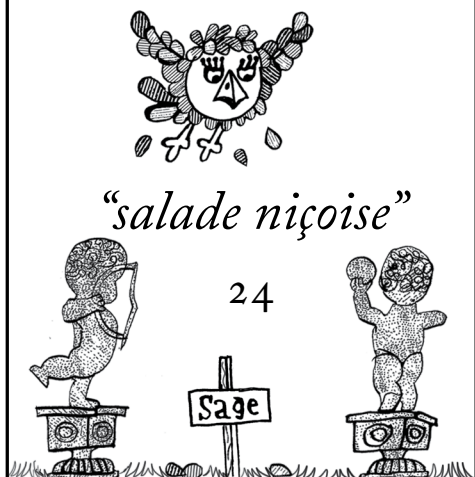
grilled courgette,
aubergine, lemon,
olive oil & mint 7.5

qv tomato salad 8



"salade niçoise"

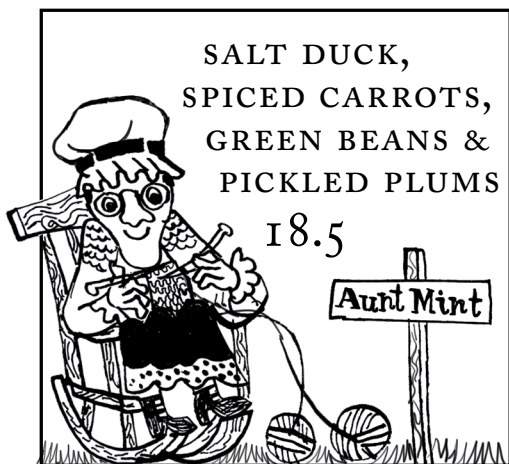
24



SALT DUCK,
SPICED CARROTS,
GREEN BEANS &
PICKLED PLUMS

18.5

Aunt Mint



QV100

cold salad of spiced
pork, borlotti, green
beans, anchovy,
tomato & basil

30

A CALENDAR OF
CENTENARY DISHES

"soupe du jour" 9.5
"jambon persillee", cornichons,
mustard & toast 15
"piedmontese" pepper, burrata,
tomato & mint 17.50

cured trout, cucumber, mustard & dill 18

cuttlefish, monksbeard, courgettes, beans,
sea vegetables & slaw 18

three cheese summer ravioli with
tomatoes, courgettes & herbs 28.5

skate, green beans & summer girolles 38.5

rabbit, lardo, mustard & "sauce vierge" 38.5

poached cod, summer vegetables, "aioli" 39

lamb neck, cucumber, celery, apricots, herbs,
sour dates & pistachio 42



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

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august 2026

THE BITES

green pea fritti,
ricotta & mint

7.5

crostini, roast tomato,
burrata & basil

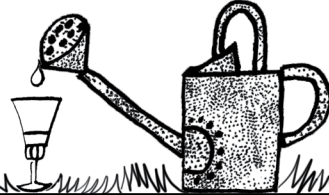
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THE QV APERITIVO

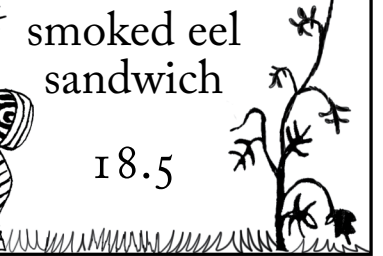
sorrel spritz

13



smoked eel
sandwich

18.5



THE
OYSTERS
with shallot
vinegar

5 EACH

TODAY'S
PIE

32.5



SIDES

peach, celery leaf, butter-
milk & almond salad 7

"pommes frites" 7

green tomato,
melon, cucumber
& mint salad 7.5

grilled courgette,
aubergine, lemon,
olive oil & mint 7.5

qv tomato salad 8

QV100

cold salad of spiced
pork, borlotti, green
beans, anchovy,
tomato & basil

30

A CALENDAR OF
CENTENARY DISHES

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ricotta & mint

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crostini, roast tomato,
burrata & basil

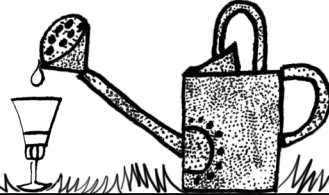
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THE QV APERITIVO

sorrel spritz

13



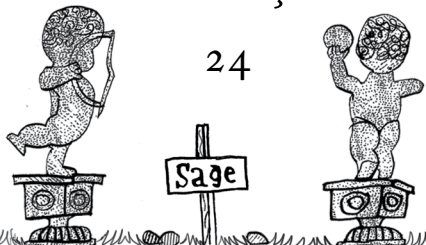
smoked eel
sandwich

18.5



"salade niçoise"

24



SALT DUCK,
SPICED CARROTS,
GREEN BEANS &
PICKLED PLUMS

18.5

Aunt Mint

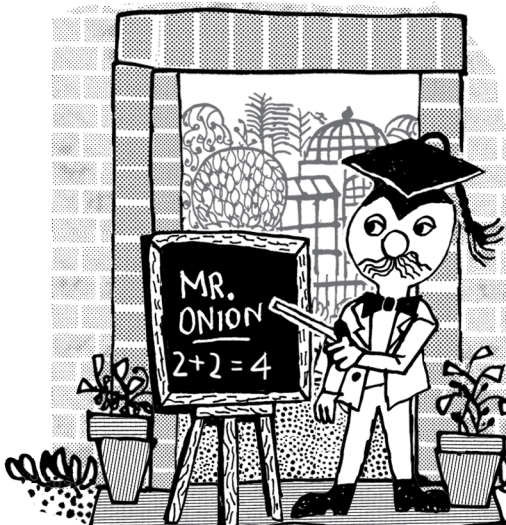


QV100

cold salad of spiced
pork, borlotti, green
beans, anchovy,
tomato & basil

30

A CALENDAR OF
CENTENARY DISHES



"soupe du jour" 9.5

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mustard & toast 15

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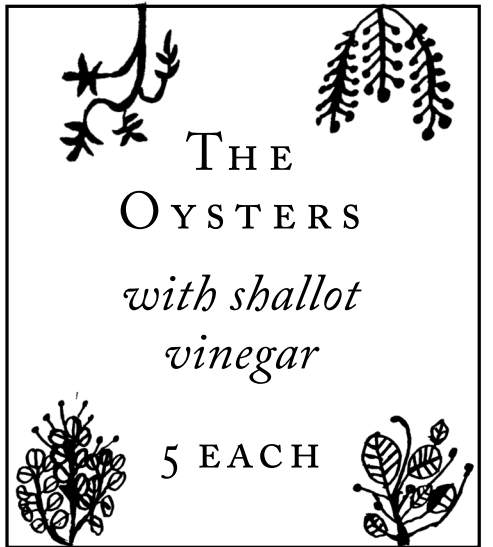
rabbit, lardo, mustard & "sauce vierge" 38.5

poached cod, summer vegetables, "aioli" 39

lamb neck, cucumber, celery, apricots, herbs,
sour dates & pistachio 42

THE
OYSTERS
with shallot
vinegar

5 EACH



TODAY'S
PIE

32.5



SIDES

peach, celery leaf, butter-
milk & almond salad 7

"pommes frites" 7

green tomato,
melon, cucumber
& mint salad 7.5

grilled courgette,
aubergine, lemon,
olive oil & mint 7.5

qv tomato salad 8



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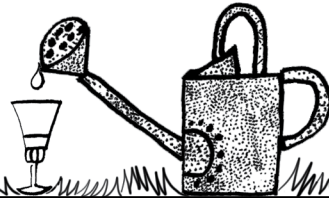
8



THE QV APERITIVO

sorrel spritz

13



smoked eel
sandwich

18.5



"salade niçoise"

24

Sage

SALT DUCK,
SPICED CARROTS,
GREEN BEANS &
PICKLED PLUMS

18.5

Aunt Mint

QV100

cold salad of spiced
pork, borlotti, green
beans, anchovy,
tomato & basil

30

A CALENDAR OF
CENTENARY DISHES



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