

quo vadis

february 2024

THE BITES

baked salsify & parmesan

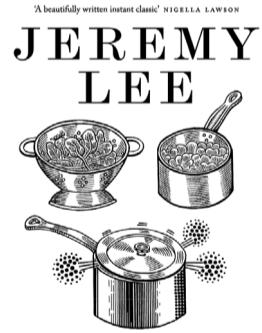
8.5

ricotta & sage crostini

8.5

chicken livers, bitter leaves, bacon, beetroot, bread & walnuts

19.5



JEREMY'S
BOOK
25

THE QV APERITIVO

garibaldi 12.5

“soupe du jour” 9.5

goose rillettes, toast & cornichons 15.5

pepper & fennel sirloin, winter tomato, fennel, celery, herbs & horseradish 17.5

puntarelle, artichoke & anchovy salad 12.5

pear, stilton, bitter leaves, celery, quince & walnut salad 14.5

spinach & fennel suppli, spiced pumpkin & parmesan 28

marinated pork fillet, “pommes sarladaise”, braised fennel, celery & fennel slaw 38

baked marinated guinea fowl with chard, turnip tops, lemon & caper salad 36.5

hake, parsley mash, beetroot & horseradish relish 32.5

smoked haddock, mussels, clams, sea vegetables vol-au-vent 36.5

smoked eel sandwich

15.5

THE OYSTERS

with shallot vinegar

4.5 EACH

TODAY'S PIE

22.5



SIDES

beetroot, orange & winter tomato salad 7.5

parsley potatoes 6.5

mash 6.5

bitter leaf & mustard salad 7.5

greens 6.5

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THE BITES

baked salsify & parmesan

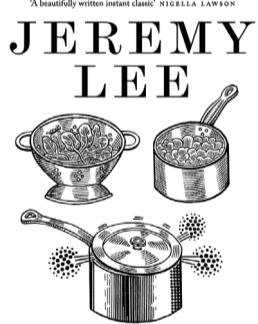
8.5

ricotta & sage crostini

8.5

chicken livers, bitter leaves, bacon, beetroot, bread & walnuts

19.5



COOKING

SIMPLY AND WELL, FOR ONE OR MANY

JEREMY'S
BOOK

25

THE QV APERITIVO

garibaldi 12.5



smoked eel sandwich

15.5

THE OYSTERS

with shallot vinegar

4.5 EACH

TODAY'S PIE

22.5



SIDES

beetroot, orange & winter tomato salad 7.5

parsley potatoes 6.5

mash 6.5

bitter leaf & mustard salad 7.5

greens 6.5

"soupe du jour" 9.5
goose rillettes, toast & cornichons 15.5
pepper & fennel sirloin, winter tomato, fennel, celery, herbs & horseradish 17.5

puntarelle, artichoke & anchovy salad 12.5

pear, stilton, bitter leaves, celery, quince & walnut salad 14.5

spinach & fennel suppli, spiced pumpkin & parmesan 28

marinated pork fillet, "pommes sarladaise", braised fennel, celery & fennel slaw 38

baked marinated guinea fowl with chard, turnip tops, lemon & caper salad 36.5

hake, parsley mash, beetroot & horseradish relish 32.5

smoked haddock, mussels, clams, sea vegetables vol-au-vent 36.5

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8.5

ricotta & sage crostini

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chicken livers, bitter leaves, bacon, beetroot, bread & walnuts

19.5

JEREMY LEE



COOKING

SIMPLY AND WELL, FOR ONE OR MANY

JEREMY'S BOOK

25

THE QV APERITIVO

garibaldi 12.5



THE RHUBARB LEAF DANCE

“soupe du jour” 9.5

goose rillettes, toast & cornichons 15.5

pepper & fennel sirloin, winter tomato, fennel, celery, herbs & horseradish 17.5

puntarelle, artichoke & anchovy salad 12.5

pear, stilton, bitter leaves, celery, quince & walnut salad 14.5

spinach & fennel suppli, spiced pumpkin & parmesan 28

marinated pork fillet, “pommes sarladaise”, braised fennel, celery & fennel slaw 38

baked marinated guinea fowl with chard, turnip tops, lemon & caper salad 36.5

hake, parsley mash, beetroot & horseradish relish 32.5

smoked haddock, mussels, clams, sea vegetables vol-au-vent 36.5

smoked eel sandwich

15.5

THE OYSTERS

with shallot vinegar

4.5 EACH

TODAY'S PIE

22.5



SIDES

beetroot, orange & winter tomato salad 7.5

parsley potatoes 6.5

mash 6.5

bitter leaf & mustard salad 7.5

greens 6.5

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february 2024

THE BITES

baked salsify & parmesan

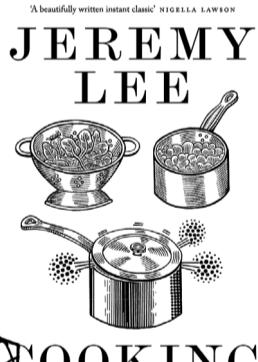
8.5

ricotta & sage crostini

8.5

chicken livers, bitter leaves, bacon, beetroot, bread & walnuts

19.5



JEREMY'S
BOOK
25

THE QV APERITIVO

garibaldi 12.5



“soupe du jour” 9.5

goose rillettes, toast & cornichons 15.5

pepper & fennel sirloin, winter tomato, fennel, celery, herbs & horseradish 17.5

puntarelle, artichoke & anchovy salad 12.5

pear, stilton, bitter leaves, celery, quince & walnut salad 14.5

spinach & fennel suppli, spiced pumpkin & parmesan 28

marinated pork fillet, “pommes sarladaise”, braised fennel, celery & fennel slaw 38

baked marinated guinea fowl with chard, turnip tops, lemon & caper salad 36.5

hake, parsley mash, beetroot & horseradish relish 32.5

smoked haddock, mussels, clams, sea vegetables vol-au-vent 36.5

smoked eel sandwich

15.5

THE OYSTERS

with shallot vinegar

4.5 EACH

TODAY'S PIE

22.5



SIDES

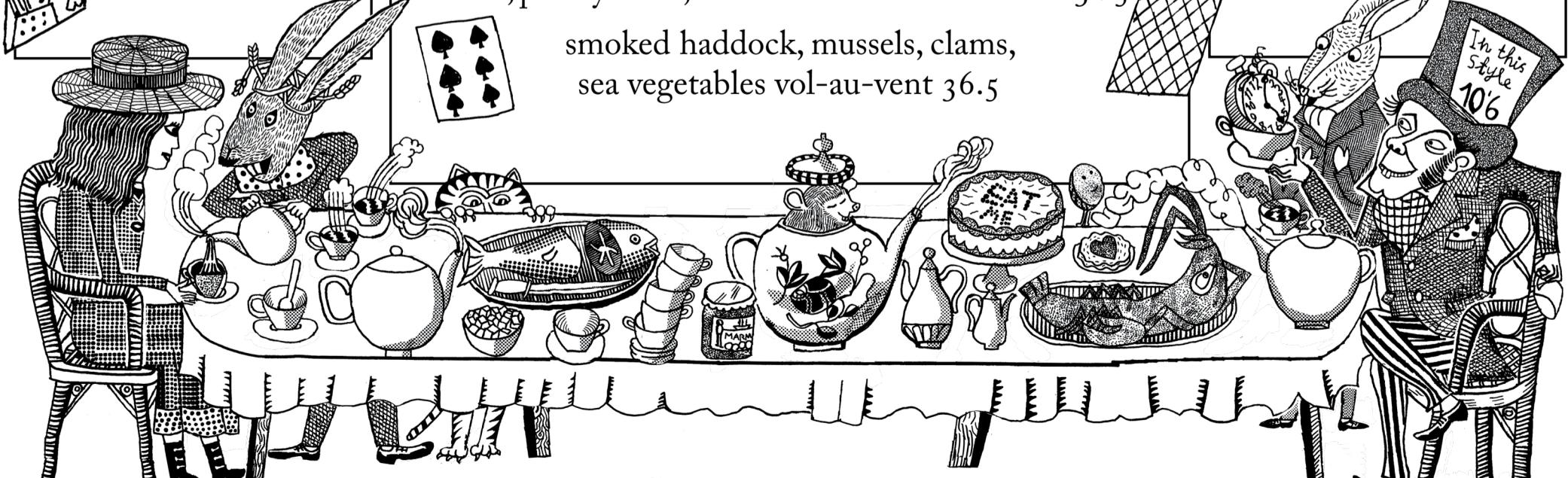
beetroot, orange & winter tomato salad 7.5

parsley potatoes 6.5

mash 6.5

bitter leaf & mustard salad 7.5

greens 6.5



A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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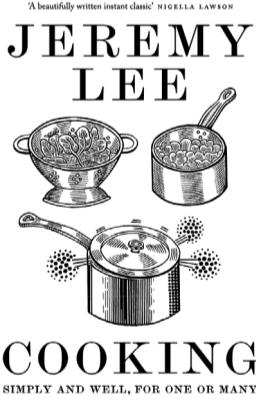
8.5

ricotta & sage crostini

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chicken livers, bitter leaves, bacon, beetroot, bread & walnuts

19.5



JEREMY'S
BOOK
25

THE QV APERITIVO

garibaldi 12.5



TURNIP TOPS

"soupe du jour" 9.5

goose rillettes, toast & cornichons 15.5

pepper & fennel sirloin, winter tomato, fennel, celery, herbs & horseradish 17.5

puntarelle, artichoke & anchovy salad 12.5

pear, stilton, bitter leaves, celery, quince & walnut salad 14.5

spinach & fennel suppli, spiced pumpkin & parmesan 28

marinated pork fillet, "pommes sarladaise", braised fennel, celery & fennel slaw 38

baked marinated guinea fowl with chard, turnip tops, lemon & caper salad 36.5

hake, parsley mash, beetroot & horseradish relish 32.5

smoked haddock, mussels, clams, sea vegetables vol-au-vent 36.5

smoked eel sandwich

15.5

THE OYSTERS

with shallot vinegar

4.5 EACH

TODAY'S PIE

22.5



SIDES

beetroot, orange & winter tomato salad 7.5

parsley potatoes 6.5

mash 6.5

bitter leaf & mustard salad 7.5

greens 6.5

