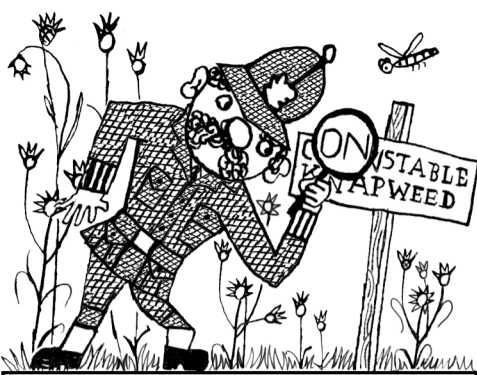


quo vadis

july 2024



THE BITES



crostini ricotta with aubergine, courgette & tomato

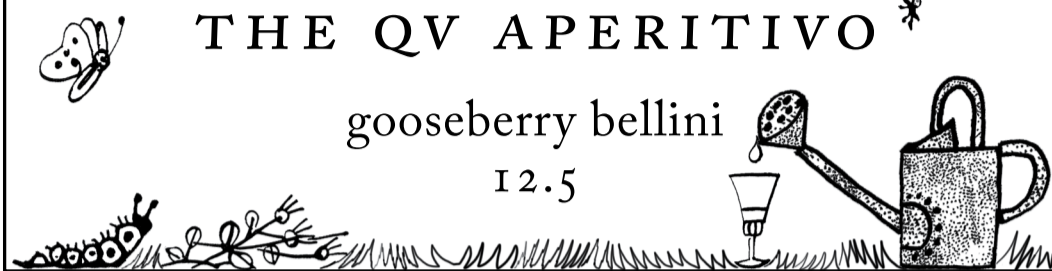
9.5



THE QV APERITIVO

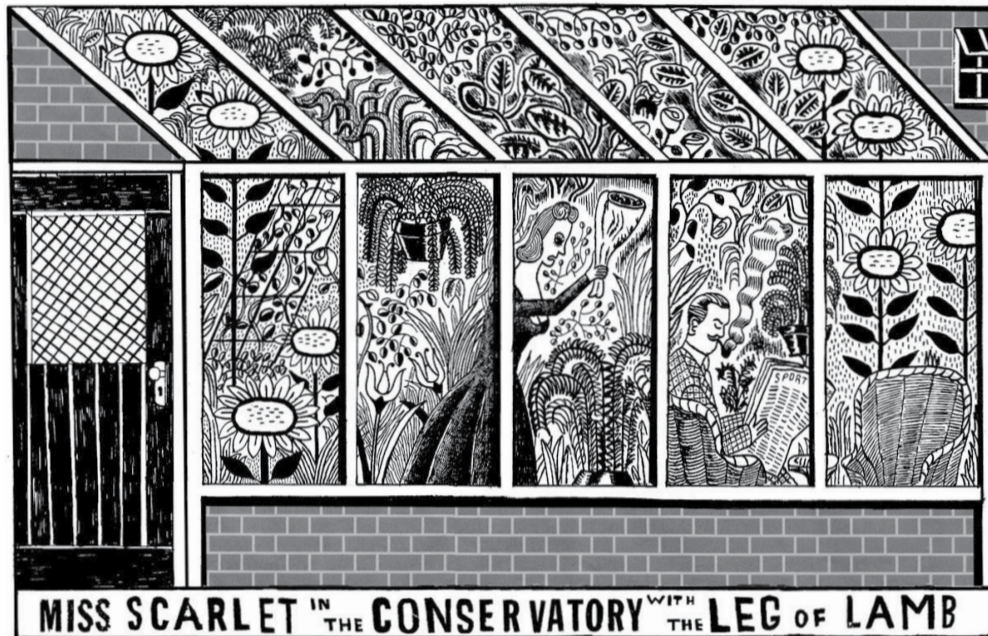
gooseberry bellini

12.5



smoked eel sandwich

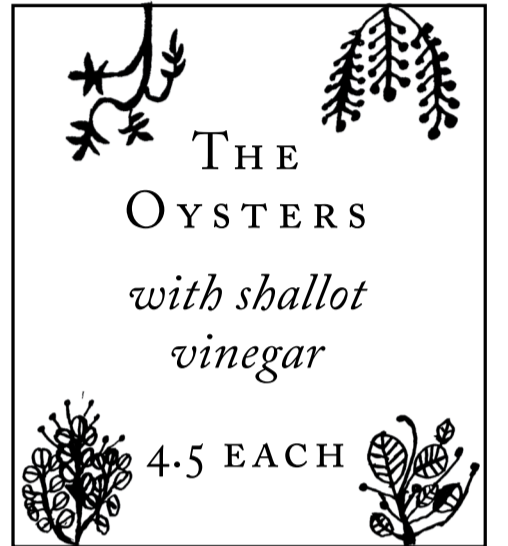
15.5



MISS SCARLET IN THE CONSERVATORY WITH THE LEG OF LAMB

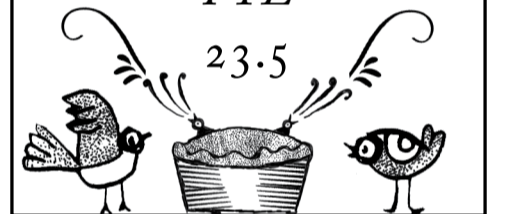
THE OYSTERS with shallot vinegar

4.5 EACH



TODAY'S PIE

23.5



"PORCHETTA TONNATA"

26.5



"soupe du jour" 10.5

smoked haddock, potato, beans, bacon & a poached egg 17.5

jellied pork terrine, QV chutney 16.5

whole baked garlic & co 18

"salade niçoise" 18.5

cannelloni, summer leaves, vegetables & herbs with 3 cheeses 27

cured trout, herb dressed sorrel 32.5

rabbit, lardo, mustard, courgettes, tomatoes & basil 34.5

monkfish, tomatoes, green beans & "salmoriglio" 37.5

lamb neck, chickpeas, tahini, pine kernels & crisp sage 38.6

SIDES

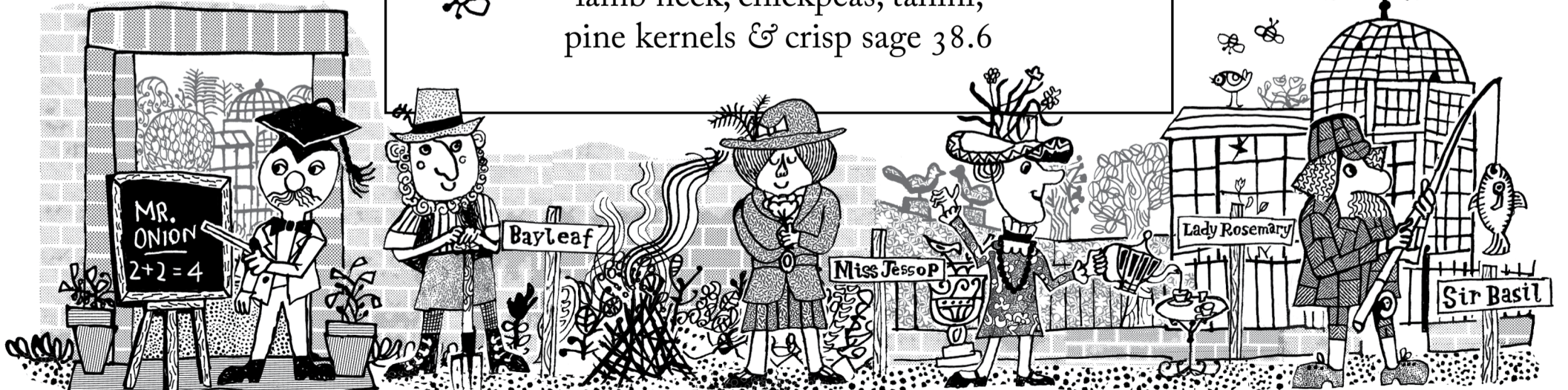
green beans 7.5

potato, herb & mustard salad 7.5

peach, courgette, almond & basil salad 8

"pommes frites" 7.5

butterhead lettuce 7.5



quo vadis

july 2024



THE BITES



crostini ricotta with aubergine, courgette & tomato

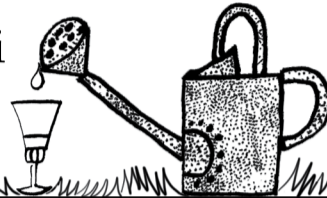
9.5



THE QV APERITIVO

gooseberry bellini

12.5



smoked eel sandwich

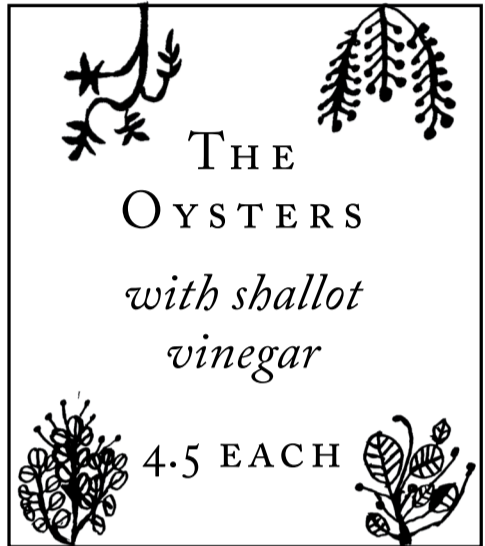
15.5



THE DREAM OF THE SMOKED EEL SANDWICH

THE OYSTERS with shallot vinegar

4.5 EACH



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SIDES

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potato, herb & mustard salad 7.5

peach, courgette, almond & basil salad 8

"pommes frites" 7.5

butterhead lettuce 7.5



quo vadis

july 2024



THE BITES



crostini ricotta with aubergine, courgette & tomato

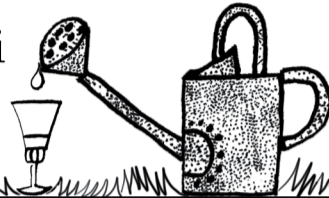
9.5



THE QV APERITIVO

gooseberry bellini

12.5



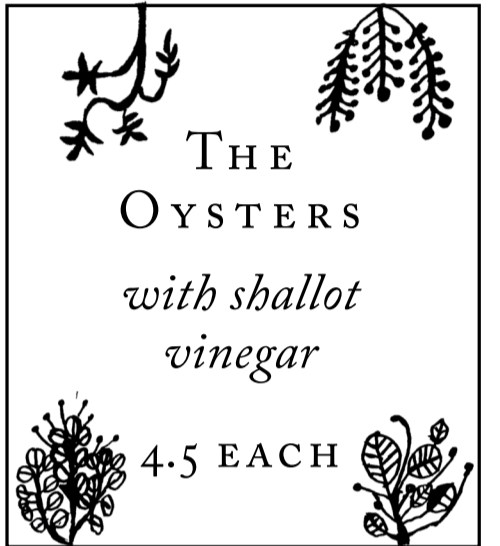
smoked eel sandwich

15.5



THE OYSTERS with shallot vinegar

4.5 EACH



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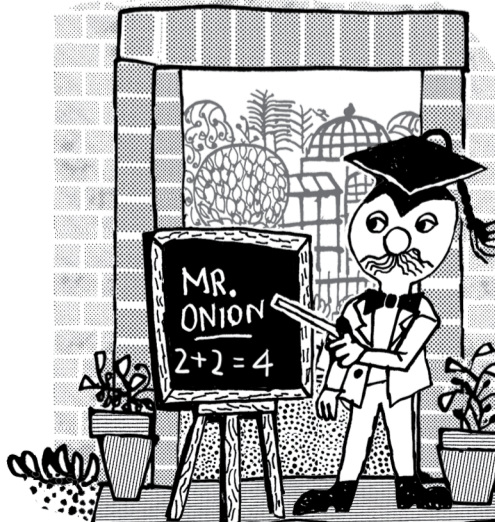
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peach, courgette, almond & basil salad 8

"pommes frites" 7.5

butterhead lettuce 7.5



quo vadis

july 2024



THE BITES



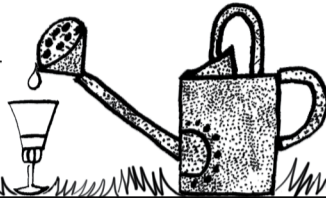
crostini ricotta with aubergine, courgette & tomato

9.5



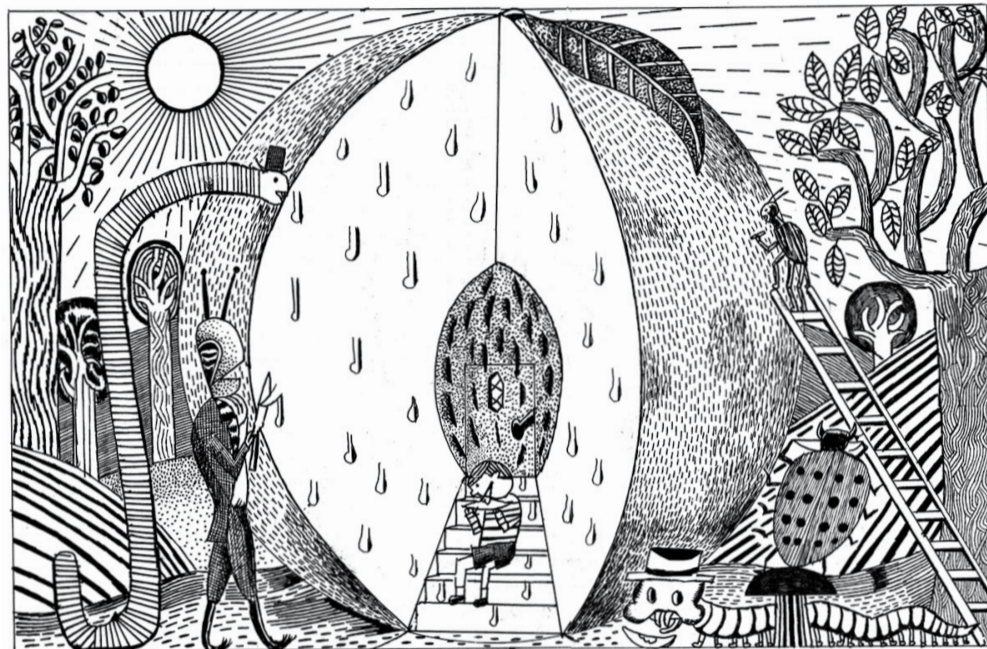
THE QV APERITIVO

gooseberry bellini 12.5



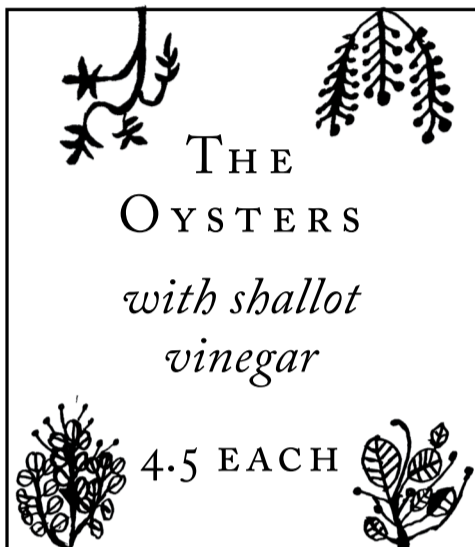
smoked eel sandwich

15.5



THE OYSTERS with shallot vinegar

4.5 EACH



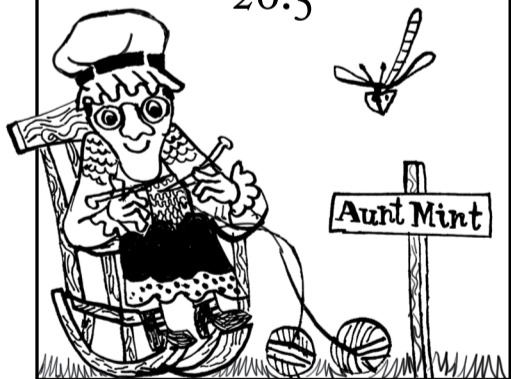
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