

friday 5th october

# quo vadis

bright 14°C

## BITES

grilled ham & oglesfield sandwich 3.5  
baked salsify 4  
bloater paste 4  
chicken & duck liver pate 3.5

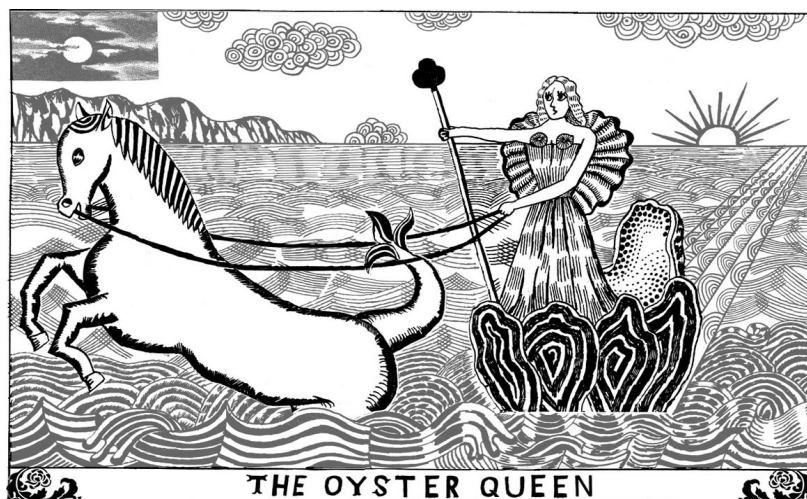
grouse & co  
28

qv aperitivo  
6.5

smoked eel and horseradish sandwich  
7.5

## *the oysters*

rocks  
6 for 12.5, 9 for 17



hare soup 5

salt mallard & pickled prunes 7

pork rissoles & sauce gribiche 7.5

preserved garlic, tapenade & goat's curd 7.5

squid, runner beans & mint chutney 8

ox liver, onions & sage 15

whole mackerel & pickled gooseberries 15.5

veal hash & a fried egg 16

hake, anchovy & parsley sauce 17.5

brill, crab & mussel broth 19.5

TODAY'S PIE & MASH  
rabbit & chicken  
17

## *the grill*

beef onglet 18  
middlewhite 18.5

## *Theatre Set*

figs, bacon & ricotta  
beetroot salad & a soft boiled egg

cornbread, goat's curd, onions, squash & sage  
lamb onglet, artichokes & parsley crust

lemon posset & berries  
sticky toffee pudding

17.5 for 2 courses  
20 for 3 courses

- ALL DAY -

braised tripe & mash  
15

chips 4 ~ sautéed potatoes 4 ~ courgette, beans & onion salad 4.5  
green salad 3.5 ~ beans, carrots, hispi cabbage & mint 4