

saturday 6th october

quo vadis

dry evening 15°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

Theatre Set

figs, bacon & ricotta

beetroot salad & a soft boiled egg

cornbread, mascarpone, onions, squash & sage
baked marinated chicken, borlotti beans & mint

lemon posset & berries

almond cake & poached pear

17.5 for 2 courses
20 for 3 courses

- ALL DAY -

braised tripe & mash

15



cauliflower & celeriac soup 5
salt mallard & pickled prunes 7
pork rissoles & sauce gribiche 7.5
squid, beans & mint chutney 8
crab & mayonnaise 10.5

ox liver, onions & sage 15
whole mackerel & pickled gooseberries 15.5
skate, black butter & capers 18
brill, crab & mussel broth 19.5
roast duck, potatoes, garlic & parsley 21.5

the oysters

rocks
6 for 12.5, 9 for 17
natives
6 for 19, 9 for 25

TODAY'S PIE & MASH

rabbit & duck
17

the grill

beef onglet 18
middlewhite 18.5

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