

tuesday 9th october

# quo vadis

cloudy 14°C

## BITES

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

crab & mayonnaise  
10.5

qv aperitivo  
6.5

smoked eel and horseradish sandwich  
7.5

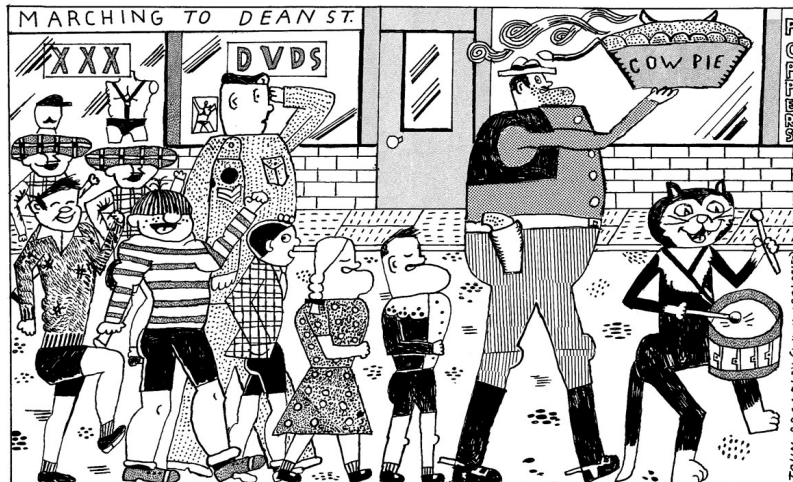
## *the oysters*

rocks  
6 for 12.5, 9 for 17

TODAY'S PIE & MASH  
rabbit & duck  
17

## *the grill*

beef onglet 18  
middlewhite 18.5



cauliflower & celeriac soup 5  
grilled pork & rabbit livers, bacon & sage 6.5  
salt mallard & pickled prunes 7  
squid, fennel, watercress & mint chutney 8  
razor clams & parsley crust 8.5

ox tongue, potatoes & green sauce 15  
whole mackerel & pickled gooseberries 15.5  
veal hash & a fried egg 16  
skate, black butter & capers 18  
brill, crab & mussel broth 19.5

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

## *Theatre Set*

figs, bacon & ricotta  
beetroot salad & a soft boiled egg  
cornbread, goat's curd, onions, squash & sage  
marinated chicken, borlotti beans & courgettes  
lemon posset & berries  
almond cake & poached pear

17.5 for 2 courses  
20 for 3 courses

- ALL DAY -

braised tripe & mash  
15