



thursday 18th may

quo vadis

patchy cloud 20°C

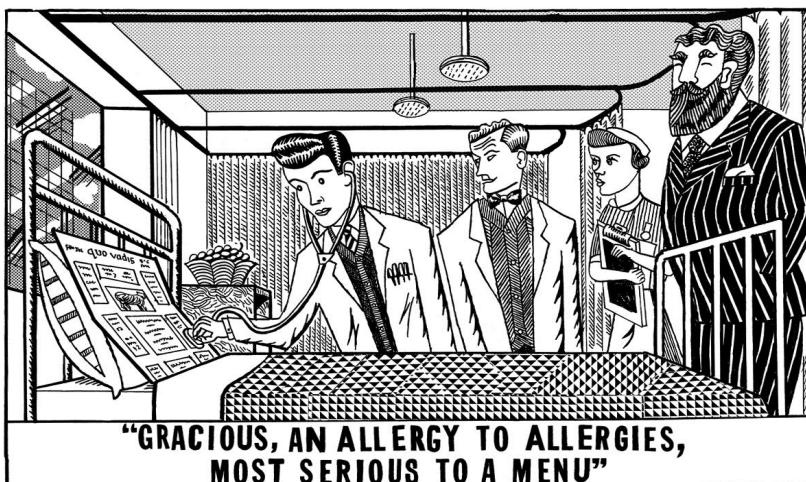


B I T E S

trout & mayonnaise on gem 6

baked asparagus
& parmesan 6radishes, pheasant egg
& celery salt 6qv spring salad
17.5TODAY'S PIE
& MASH
19.5venison, grilled
asparagus, pickled
walnut & horseradish

24

green salad 6 ~ jersey royals 6 ~ chips 5 ~ spring greens 5
baby turnips, carrots & dill 5 ~ endive salad 5smoked eel
sandwich
9.5crab soup, rouille
& croutons 9.5QV APERITIVO
9

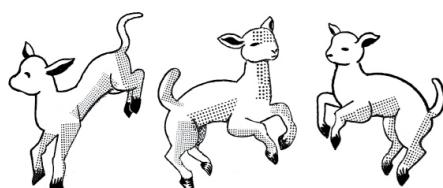
bloater paste, a manchet & cucumber pickle 8

cod's roe, peas, almonds & wood sorrel 8.5

green beans, bacon & a poached egg salad 9

two terrines, pickles & co. 9.5

octopus, monk's beard, potatoes & green sauce 12.5



ox liver, caramelised onions & fried sage 19.5

roast wing of skate, lemon & tartare sauce 21.5

braised pork, broad beans, peas & artichoke 22

hake, clams & sea vegetable broth 23

roast leg of lamb, beans & good king henry 24

OYSTERs

'dungarvan'
rock oysters
2.5
EACH

The Soho Set

beetroot, horseradish & egg

watercress & lovage soup

fillet of mackerel, potato
& sorrel saladchickpea pancake, spiced
chickpeas yoghurt &
corianderchocolate cake ice cream
chocolate sauce & almondspolenta cake, lemon curd, custard
& ice cream

19.5 for 2 courses

22.5 for 3 courses

- ALL DAY -

the sandwich
chips & salad
17.5