



# quo vadis

DECEMBER 2018

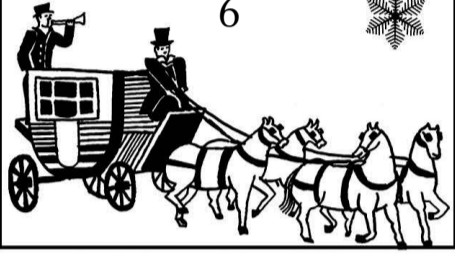
## BITES AHOY!

baked salsify  
& parmesan

7

"panisse"

6



smoked salmon,  
potato pancake, beetroot,  
horseradish &  
watercress

18.5



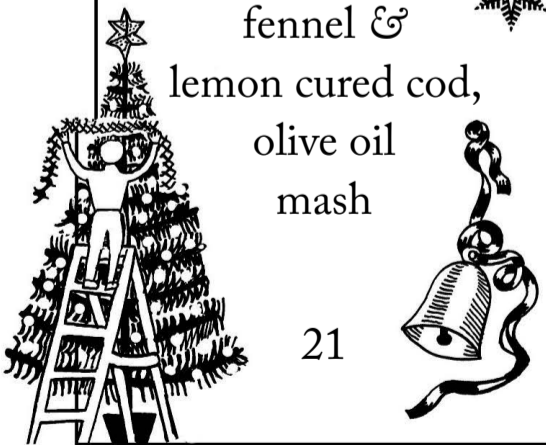
## TODAY'S PIE & MASH

17.5



fennel &  
lemon cured cod,  
olive oil  
mash

21

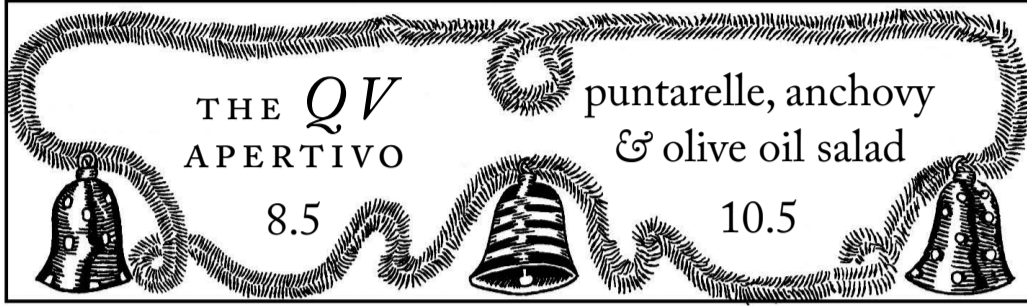


## THE QV APERTIVO

8.5

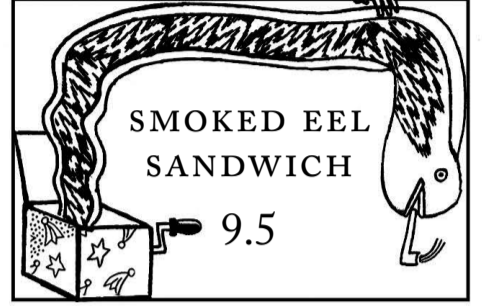
puntarelle, anchovy  
& olive oil salad

10.5



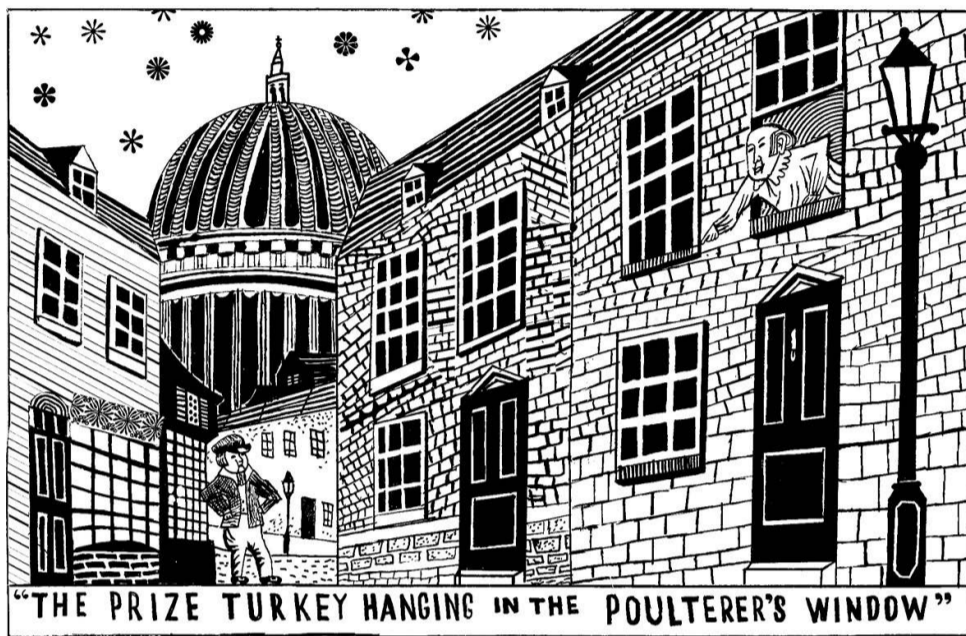
## SMOKED EEL SANDWICH

9.5



## OYSTERS

3.5 each



"THE PRIZE TURKEY HANGING IN THE POULTERER'S WINDOW"

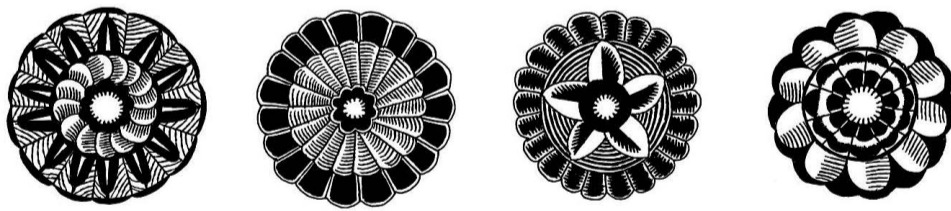
pumpkin soup, chilli & parsley oil 9

game terrine, pickles & toast 10

pear, stilton, quince & walnut salad 9

pheasant, fennel, orange & almond salad 10.5

arbroath smokie, watercress, leeks & potatoes 11



polenta, pumpkin, ricotta, sage 17.5

loin of pork, almonds, prunes & red wine 19.5

peppered venison, bitter leaves 24.5

hake, parsley & anchovy 22.5

sirloin, pickled walnuts, horseradish 36

## WINE of the MONTH

chateau moulin  
pey-labrie

2006

CANON

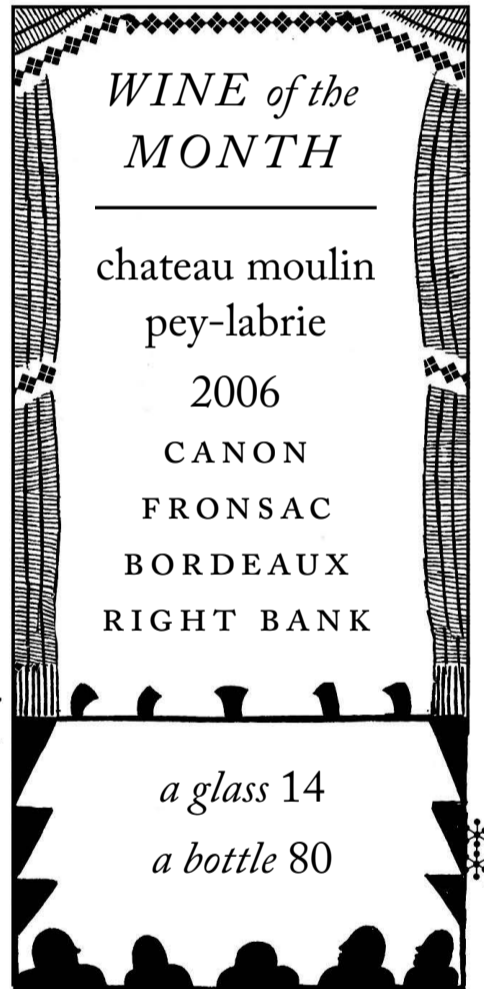
FRONSAC

BORDEAUX

RIGHT BANK

a glass 14

a bottle 80



baked  
marinated coquelet,  
chips & aioli

18.5



roast potatoes 3.5 ~ carrots & greens 5 ~ chips 5 ~ green salad 5  
pumpkin, potato & celeriac gratin 5

26-29 DEAN STREET, SOHO, LONDON W1D 3LL

TELEPHONE 020 7437 9585

A DISCRETIONARY 12.5% SERVICE CHARGE  
WILL BE ADDED TO YOUR BILL





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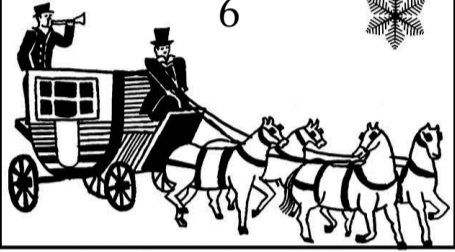
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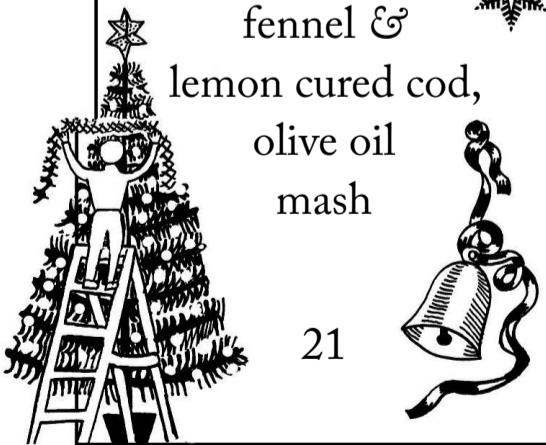
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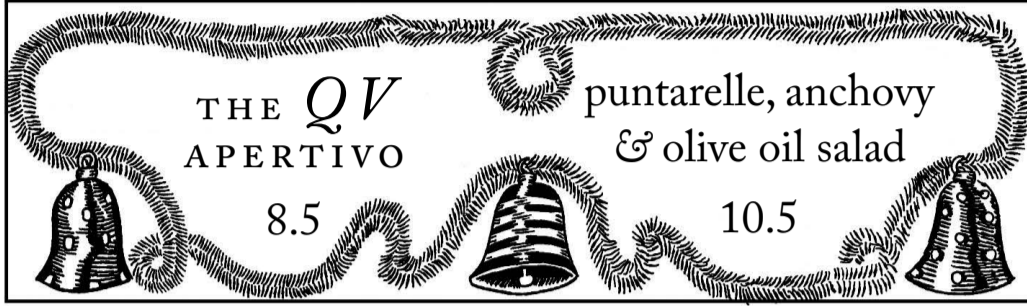


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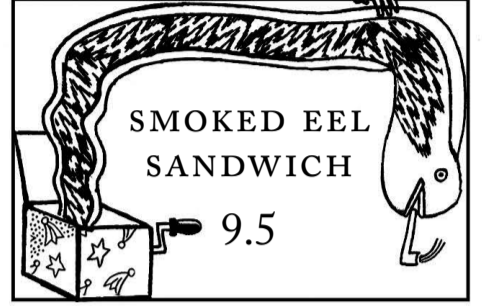
puntarelle, anchovy  
& olive oil salad

10.5



## SMOKED EEL SANDWICH

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## OYSTERS

3.5 each



**RULE KNOW WHEN YOUR GOOSE IS COOKED**

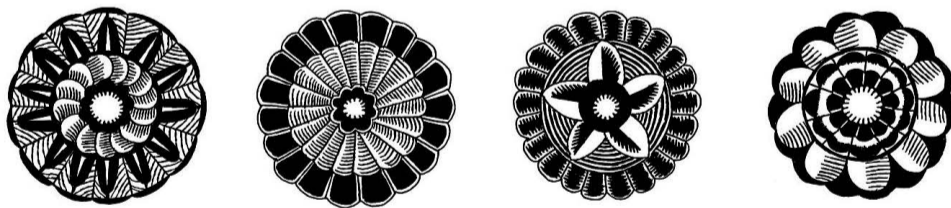
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game terrine, pickles & toast 10

pear, stilton, quince & walnut salad 9

pheasant, fennel, orange & almond salad 10.5

arbroath smokie, watercress, leeks & potatoes 11



polenta, pumpkin, ricotta, sage 17.5

loin of pork, almonds, prunes & red wine 19.5

peppered venison, bitter leaves 24.5

hake, parsley & anchovy 22.5

sirloin, pickled walnuts, horseradish 36

## WINE of the MONTH

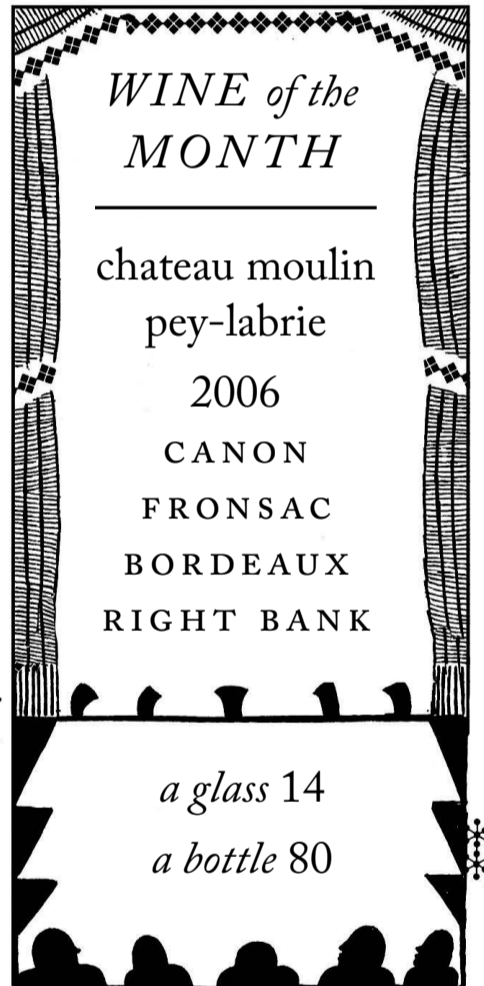
chateau moulin  
pey-labrie

2006

CANON  
FRONSAC  
BORDEAUX  
RIGHT BANK

a glass 14

a bottle 80



baked  
marinated coquelet,  
chips & aioli

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roast potatoes 3.5 ~ carrots & greens 5 ~ chips 5 ~ green salad 5  
pumpkin, potato & celeriac gratin 5

26-29 DEAN STREET, SOHO, LONDON W1D 3LL

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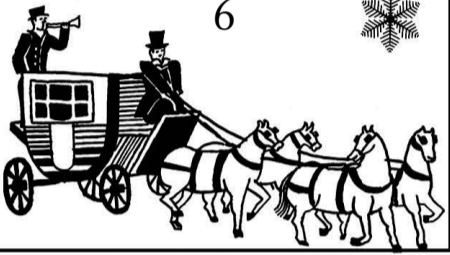
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baked salsify  
& parmesan  
7

"panisse"  
6



smoked salmon,  
potato pancake, beetroot,  
horseradish &  
watercress

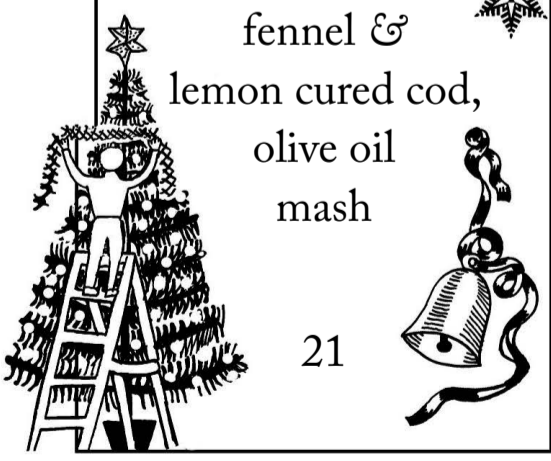
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& MASH  
17.5

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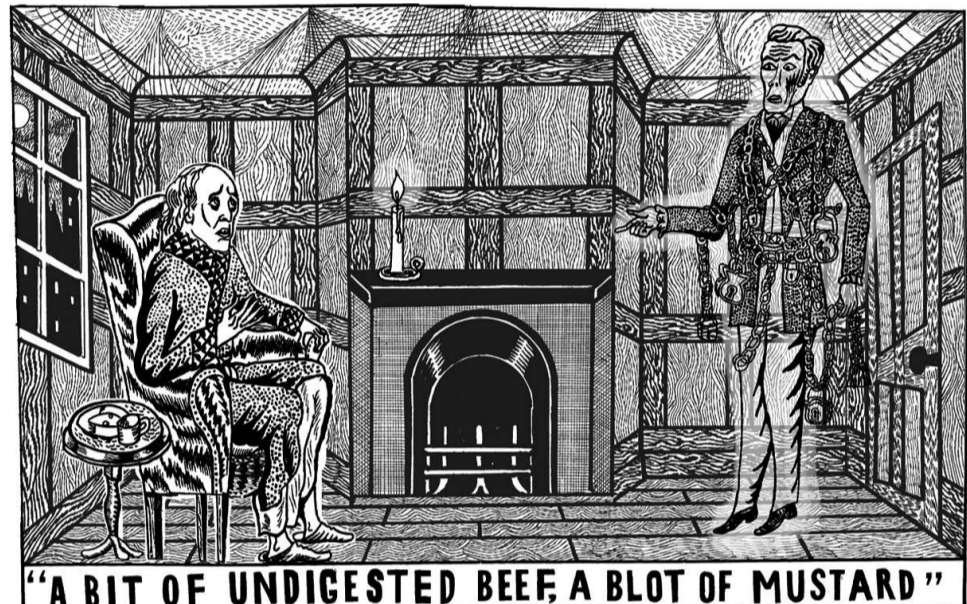
THE QV APERTIVO

puntarelle, anchovy  
& olive oil salad

8.5 10.5

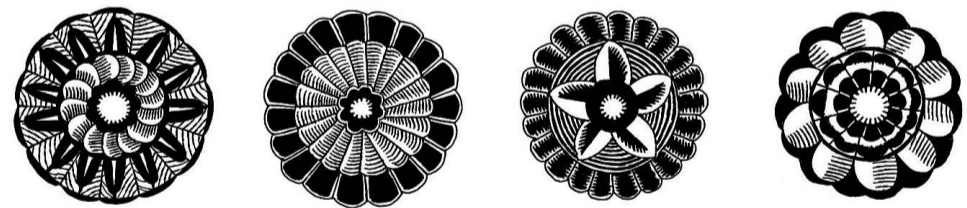
SMOKED EEL  
SANDWICH

9.5



"A BIT OF UNDIGESTED BEEF, A BLOT OF MUSTARD"

- pumpkin soup, chilli & parsley oil 9
- game terrine, pickles & toast 10
- pear, stilton, quince & walnut salad 9
- pheasant, fennel, orange & almond salad 10.5
- arbroath smokie, watercress, leeks & potatoes 11



- polenta, pumpkin, ricotta, sage 17.5
- loin of pork, almonds, prunes & red wine 19.5
- peppered venison, bitter leaves 24.5
- hake, parsley & anchovy 22.5
- sirloin, pickled walnuts, horseradish 36

OYSTERS

3.5 each

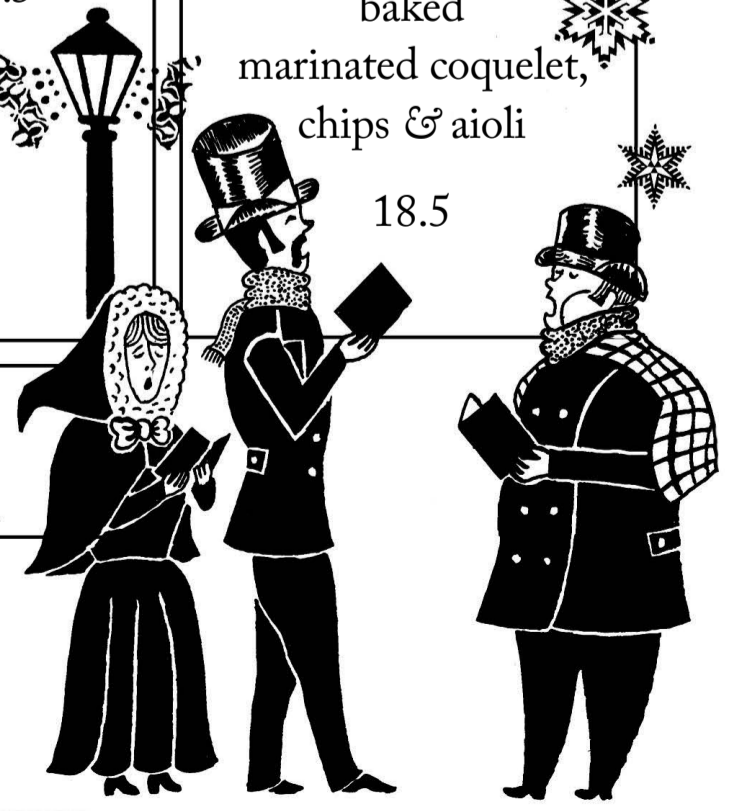
## WINE of the MONTH

chateau moulin  
pey-labrie  
2006  
CANON  
FRONSAC  
BORDEAUX  
RIGHT BANK

a glass 14  
a bottle 80

baked  
marinated coquelet,  
chips & aioli

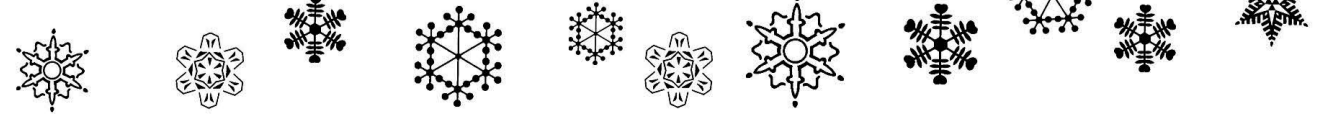
18.5



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pumpkin, potato & celeriac gratin 5

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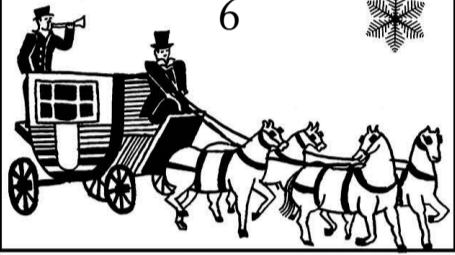
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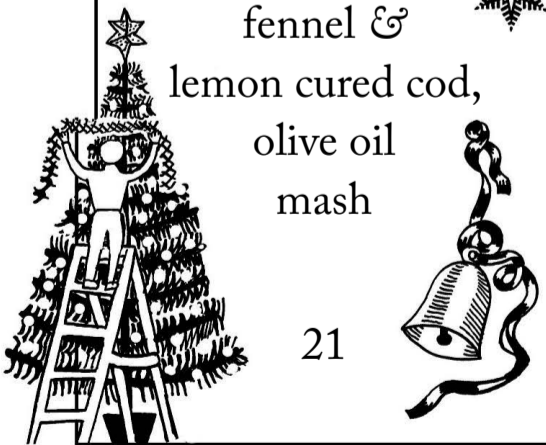
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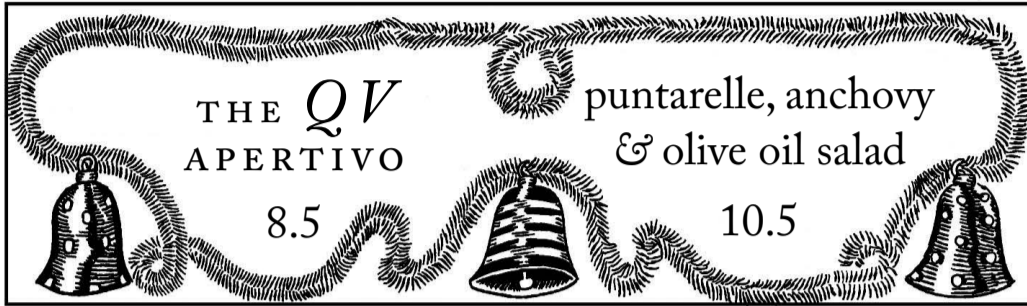


## THE QV APERTIVO

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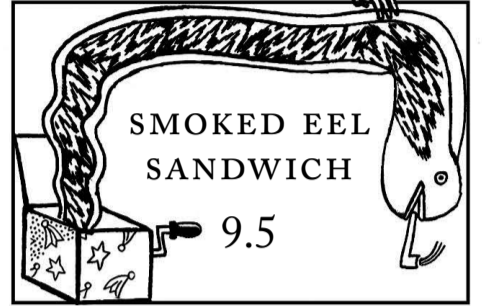
puntarelle, anchovy  
& olive oil salad

10.5



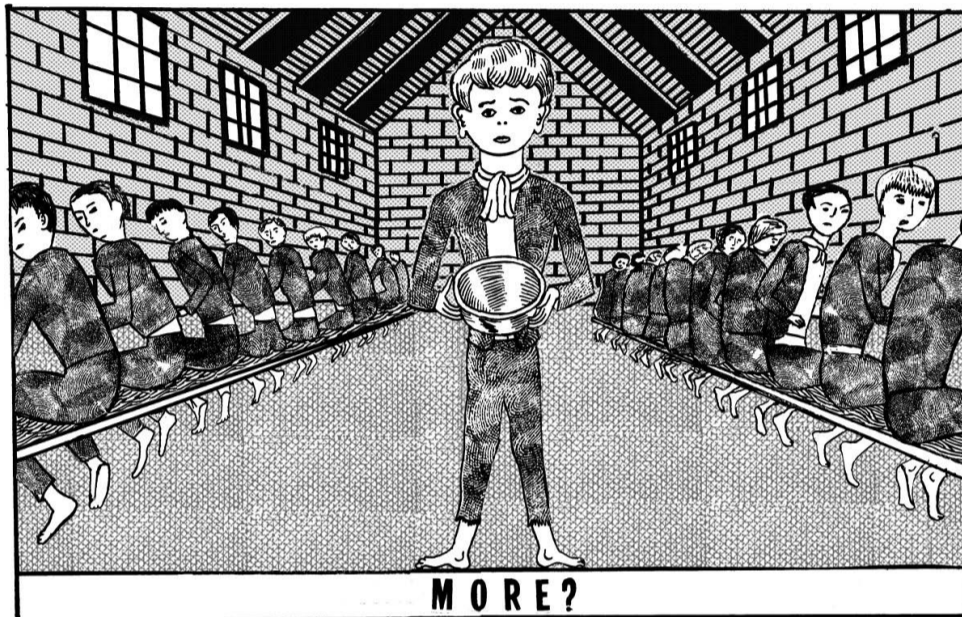
## SMOKED EEL SANDWICH

9.5



## OYSTERS

3.5 each



MORE?

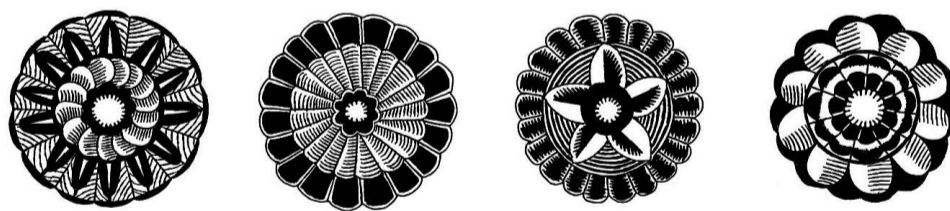
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chateau moulin  
pey-labrie

2006

CANON

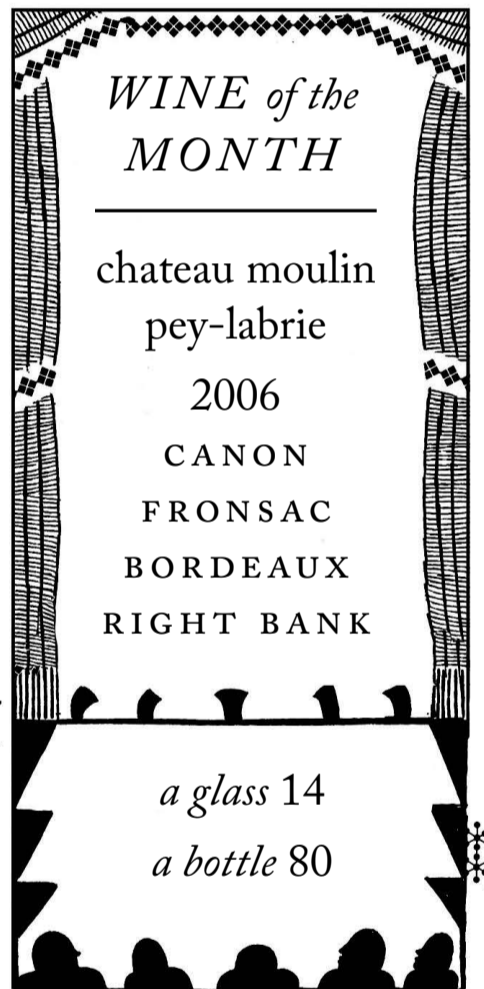
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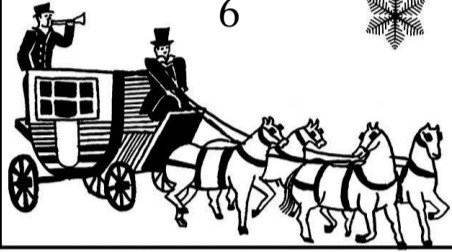
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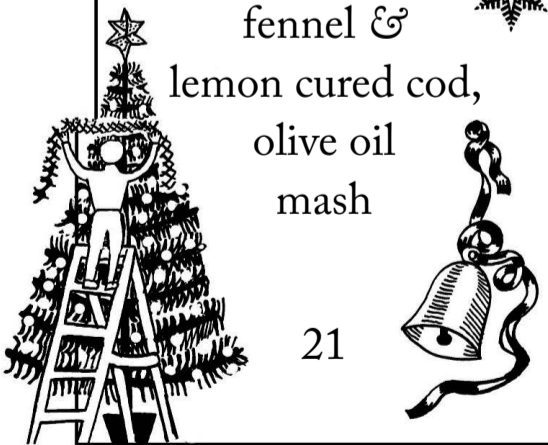
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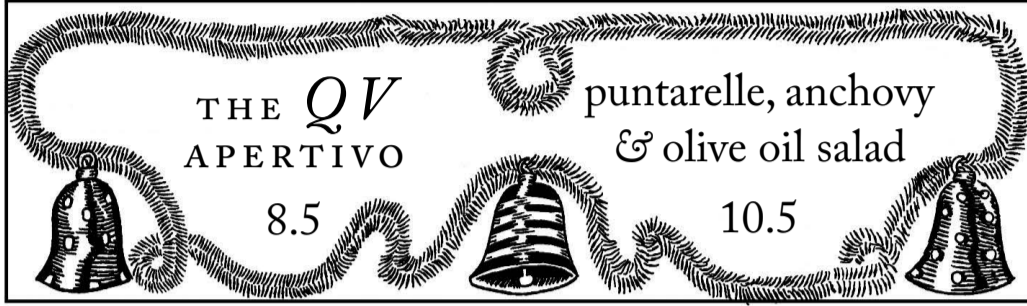


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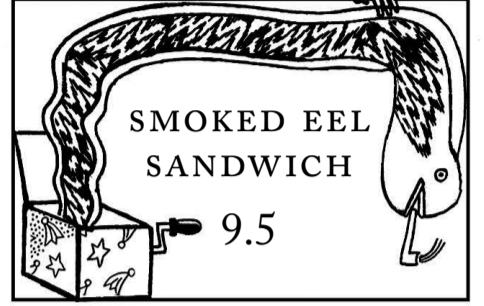
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## SMOKED EEL SANDWICH

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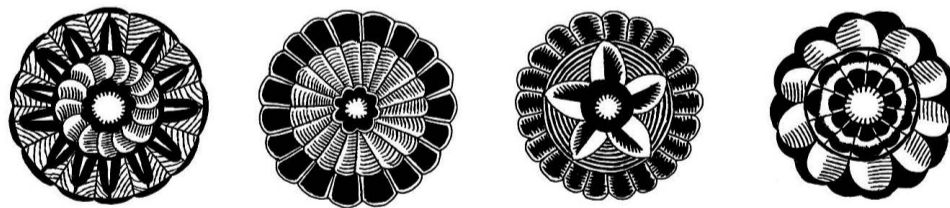
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## WINE of the MONTH

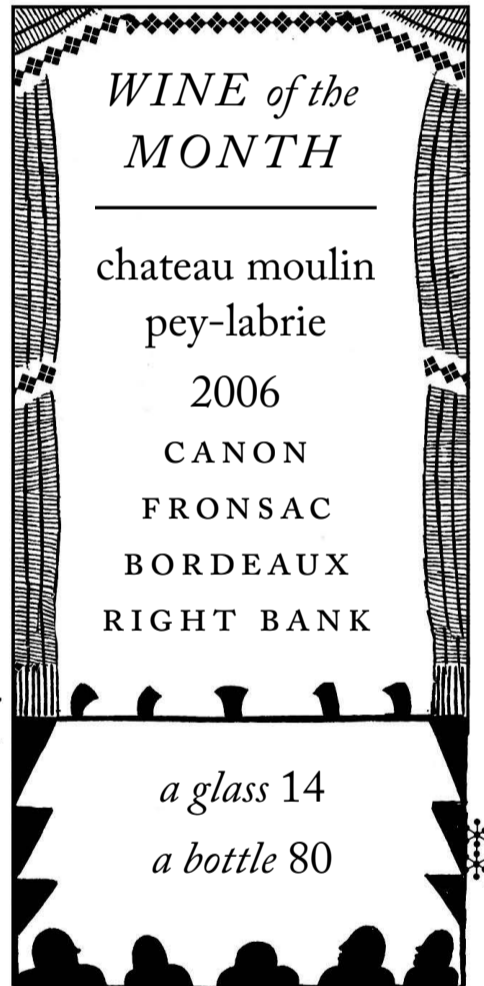
chateau moulin  
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2006

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FRONSAC  
BORDEAUX  
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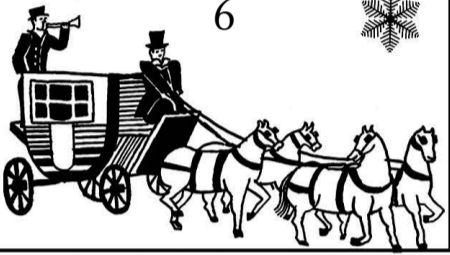
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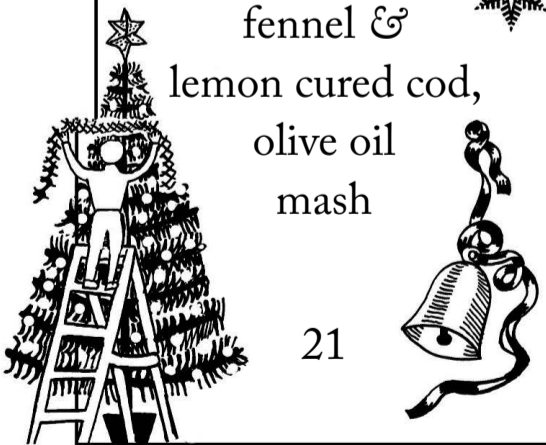
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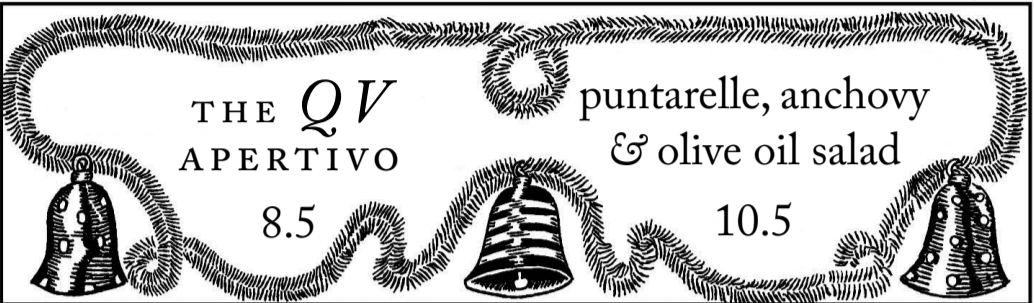


THE *QV*  
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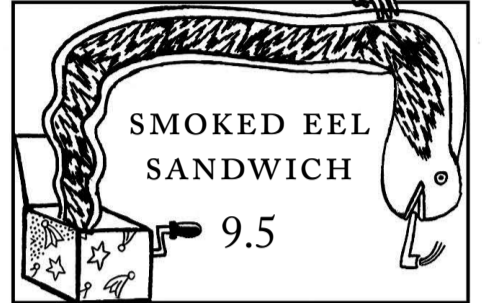
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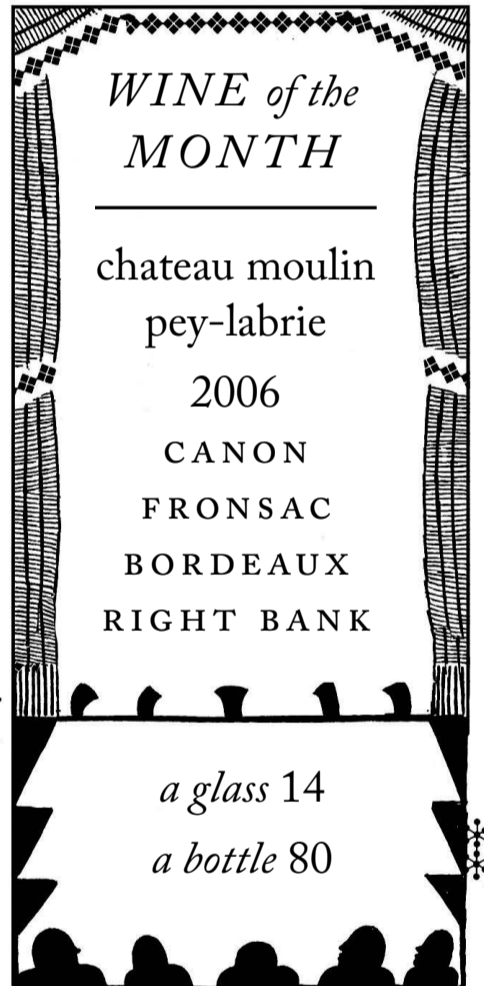


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pey-labrie  
2006  
CANON  
FRONSAC  
BORDEAUX  
RIGHT BANK

a glass 14

a bottle 80



## SOHO BRING US A FIGGY PUDDING...



## ...AND A CUP OF GOOD CHEER!

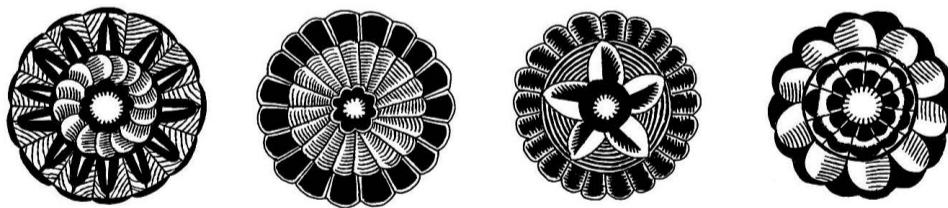
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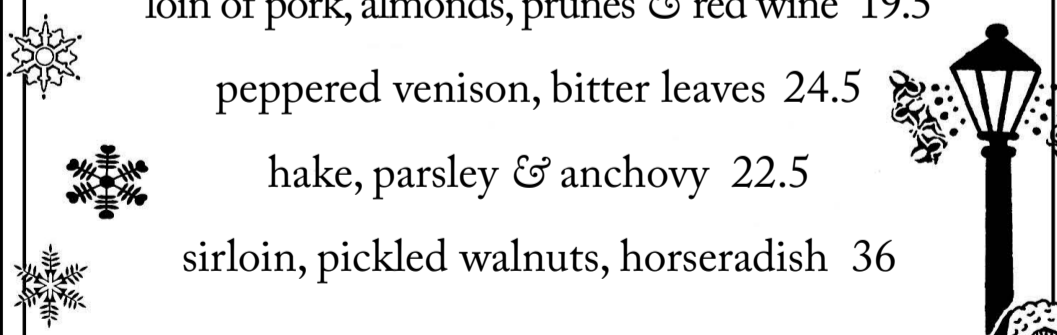
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