

january 2019

quo vadis

happy new year!

BITES

baked salsify &
parmesan

7

“panisse”

6

*smoked salmon,
potato pancake,
beetroot,
& watercress*

18.5

TODAY'S PIE & MASH

17.5

“fegato
alla veneziana”

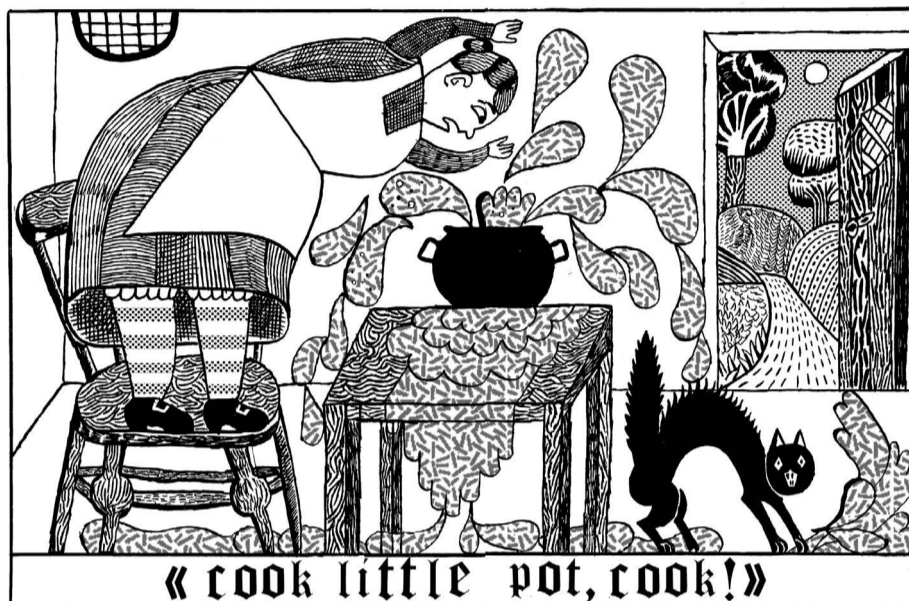
18.5

THE QV APERITIVO

8.5

*puntarelle, anchovy
& olive oil salad*

12.5



« cook little pot, cook! »

potato, leek & almond soup 8

pork terrine, pickles & toast 9

pear, hazelnut, endive & comte salad 10

pheasant, fennel & orange salad 10.5

spinach, celeriac, bitter leaves & feta salad 9.5

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canneloni, artichokes, celery, fennel, ricotta,  
parmesan & herbs 17.5

kedgeree, chutney 19.5

middle white pork, prunes, apples, bitter leaves  
& sage 24.5

preserved goose hash, breadcrumbs & a fried egg 21.5

fillet of mackerel, rhubarb, orange & tomato salad 19

smoked eel  
sandwich

9.5

## THE OYSTERS

3.5

## WINE OF THE MONTH

chateau moulin  
pey-labrie

2006

CANON  
FRONSAC  
BORDEAUX  
RIGHT BANK

*a glass 14*

*a bottle 80*

poached chicken  
with  
leeks & aioli

18.5

mash 3.5 ~ all the greens 5 ~ chips 5 ~ orange & fennel salad 5  
endive, mustard & parsley salad 4.5