

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

fennel &  
lemon cured cod,  
olive oil mash

21

## THE QV APERITIVO

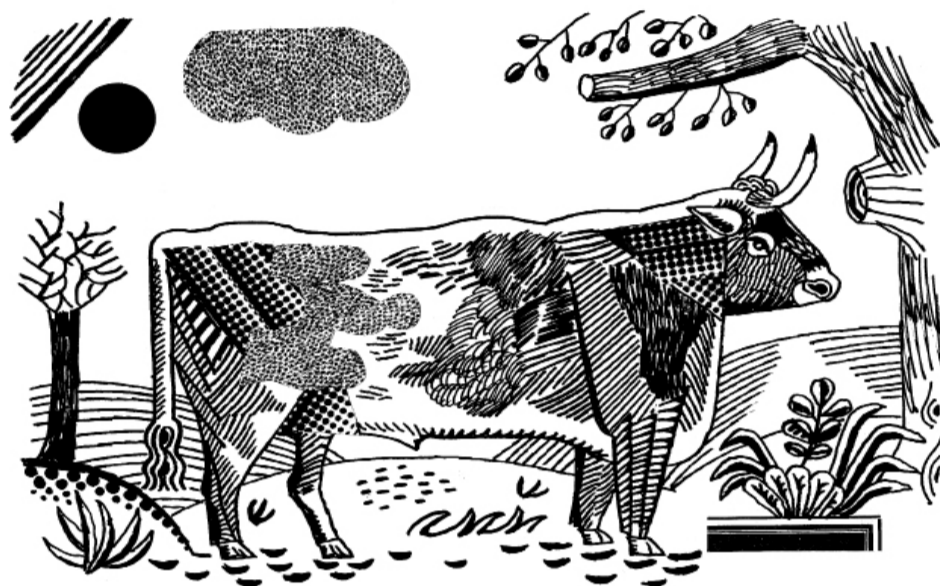
8.5

*puntarelle, anchovy  
& olive oil salad*

12.5

smoked eel  
sandwich

9.5



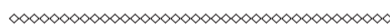
pumpkin soup, chilli & parsley oil 8.5

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

roast 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

## THE OYSTERS

3.5

## 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