



# quo vadis

DECEMBER 2019

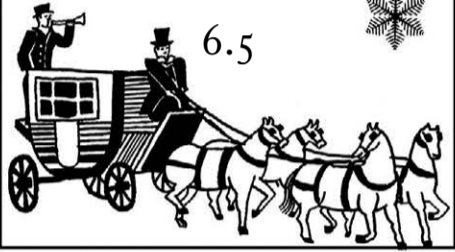
## BITES AHOY!

baked salsify  
& parmesan

7

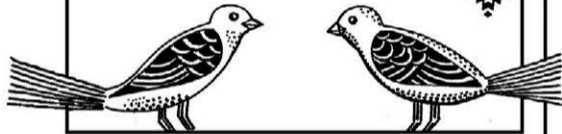
chicken & parsley  
kickshaws

6.5



salt cod cakes  
& aioli

12.5



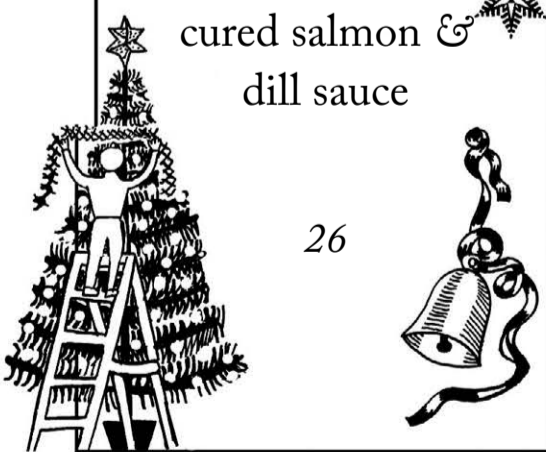
## TODAY'S PIE

18.5



cured salmon &  
dill sauce

26

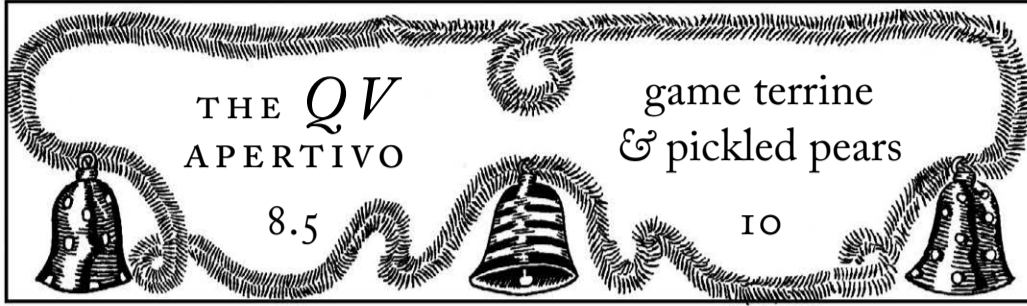


THE *QV*  
APERTIVO

8.5

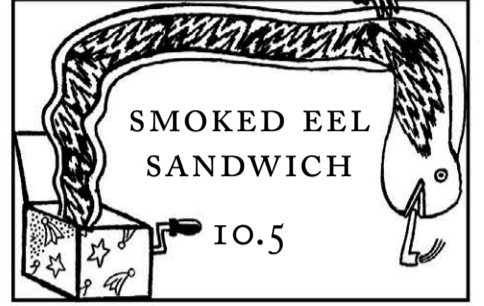
game terrine  
& pickled pears

10

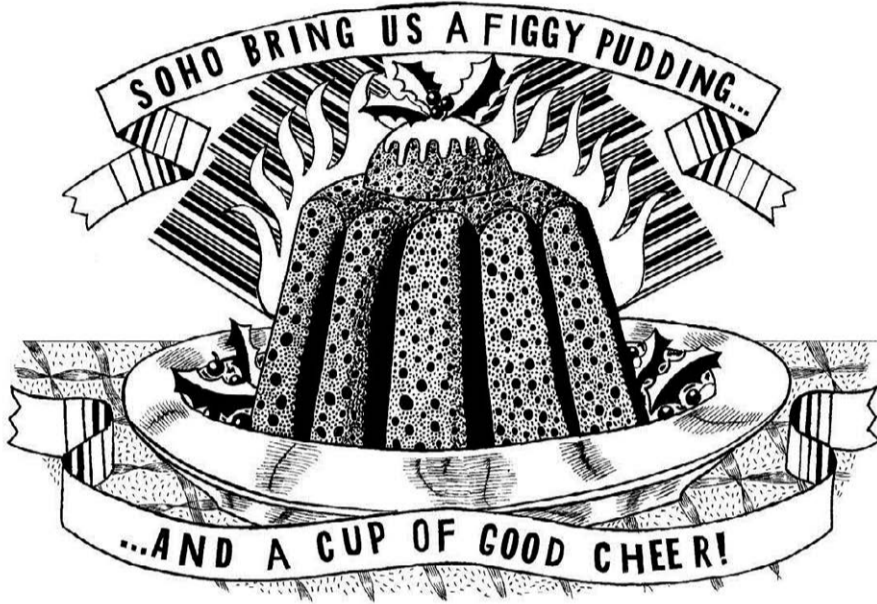


SMOKED EEL  
SANDWICH

10.5



SOHO BRING US A FIGGY PUDDING...

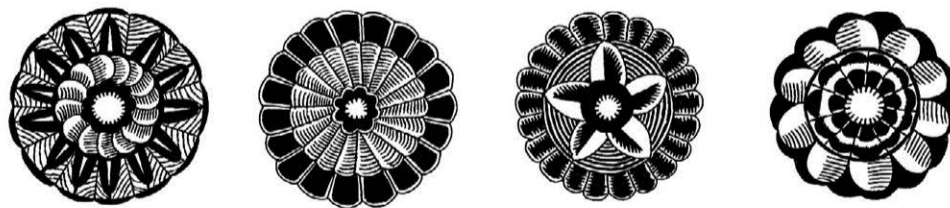


pumpkin, chestnut, pepper and bean soup, olive oil  
& parmesan 8.5

arbroath smokie, leeks & sea vegetables 12.5

puntarelle & anchovy salad 12

pear, quince, comté, chicory & walnut salad 10

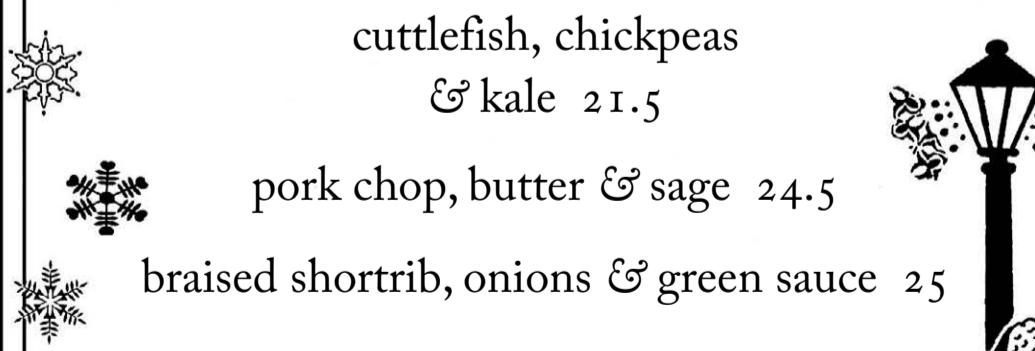


suppli, spinach & parmesan 18.5

cuttlefish, chickpeas  
& kale 21.5

pork chop, butter & sage 24.5

braised shortrib, onions & green sauce 25



## OYSTERS

3.5 each



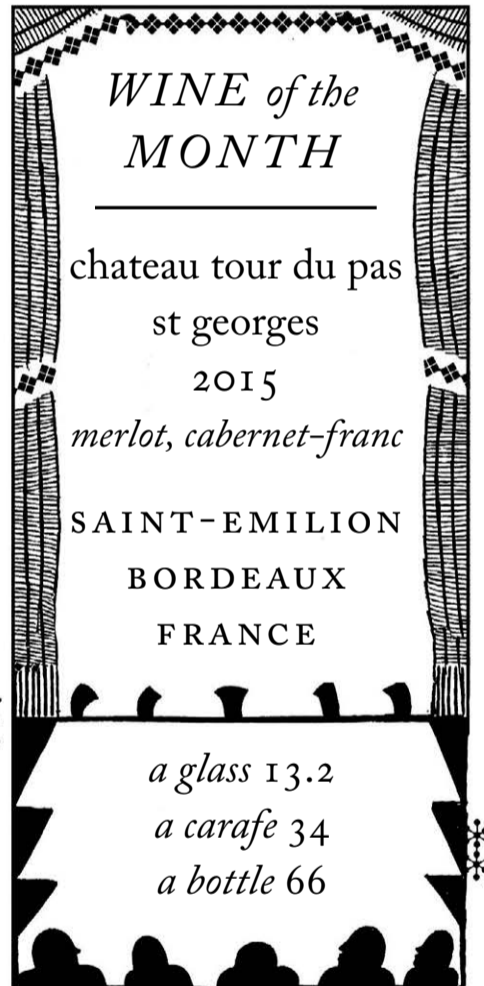
## WINE of the MONTH

chateau tour du pas  
st georges  
2015

merlot, cabernet-franc

SAINT-EMILION  
BORDEAUX  
FRANCE

a glass 13.2  
a carafe 34  
a bottle 66



peppered  
venison, grilled  
bitter leaves  
& prunes

24.5



celeriac, potato & chard gratin 5.5 ~ greens 5.5 ~ endive salad 5  
chips 5.5 ~ mash 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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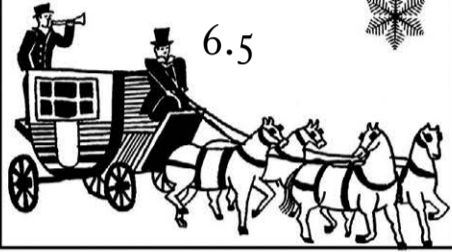
## BITES AHOY!

baked salsify  
& parmesan

7

chicken & parsley  
kickshaws

6.5



cured salmon,  
cucumber, mustard,  
& dill

12.5



## TODAY'S PIE

18.5

turbot,  
artichokes  
& gremolada

36

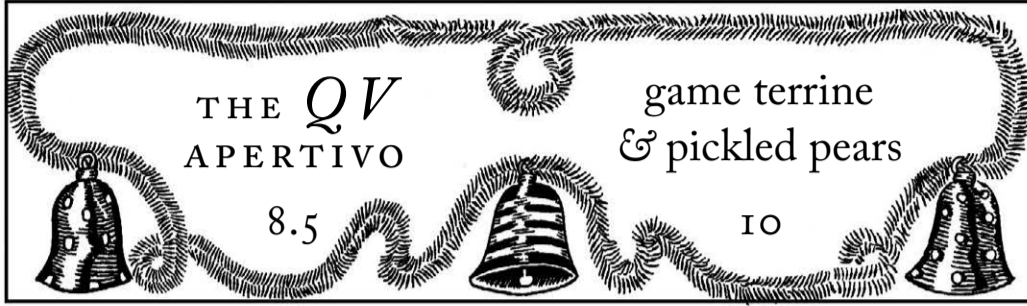


## THE QV APERTIVO

8.5

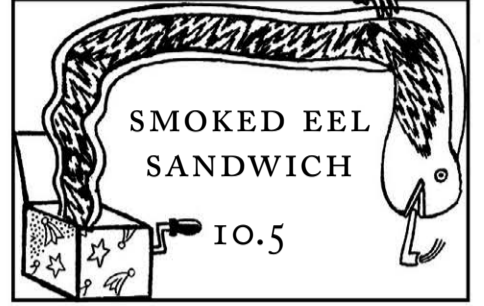
game terrine  
& pickled pears

10



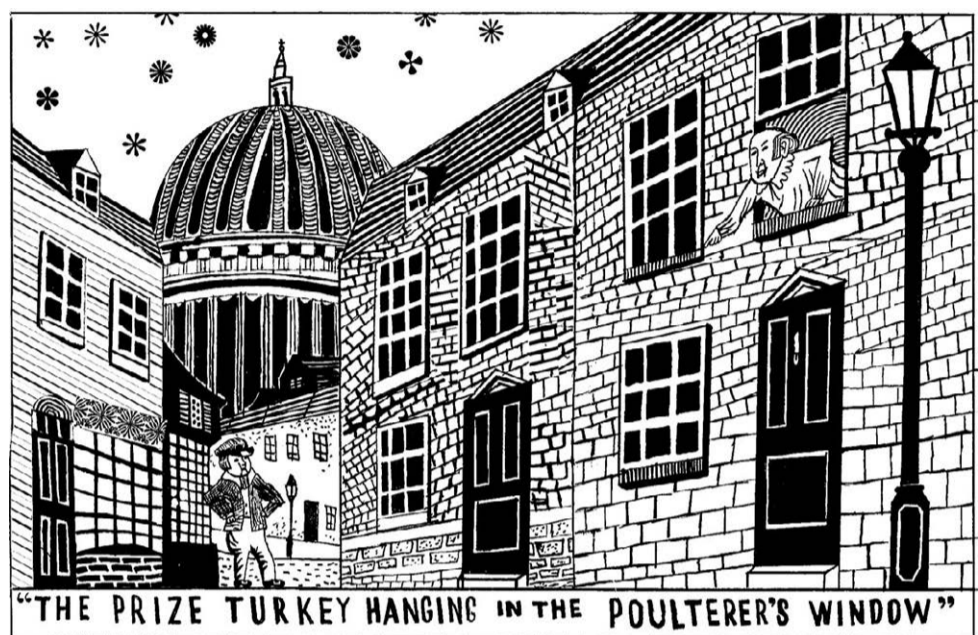
## SMOKED EEL SANDWICH

10.5



## OYSTERS

3.5 each



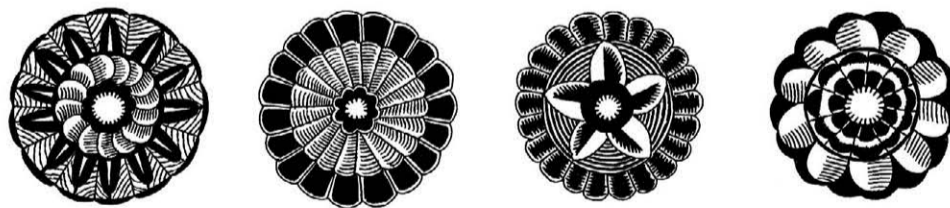
"THE PRIZE TURKEY HANGING IN THE POULTERER'S WINDOW"

pumpkin, chestnut, pepper and bean soup,  
olive oil & parmesan 8.5

squid, sea vegetables, fennel & lemon 12.5

puntarelle & anchovy salad 12

pear, quince, comté, chicory & walnut salad 10



suppli, spinach & parmesan 18.5

skate, tartare sauce, lemon  
& watercress 21.5

pork chop, butter & sage 24.5

braised shortrib, onions & green sauce 25

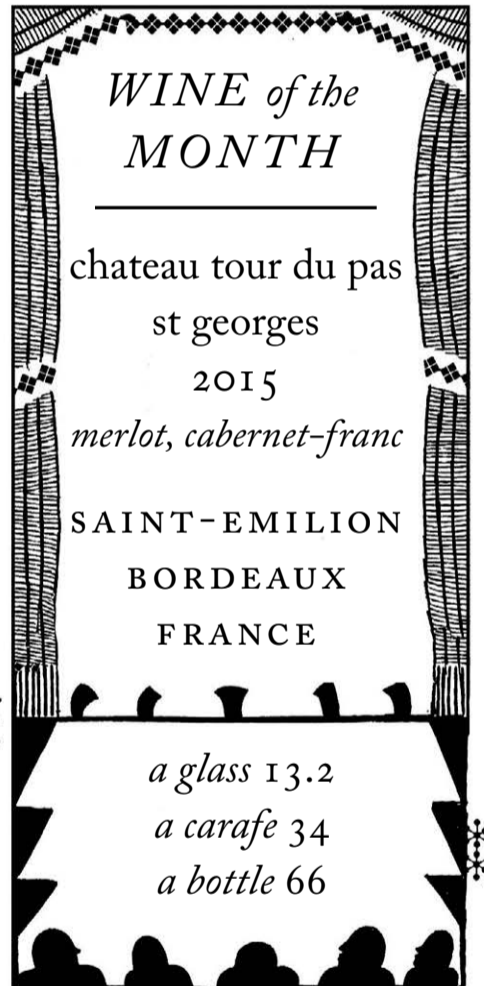
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st georges  
2015

merlot, cabernet-franc

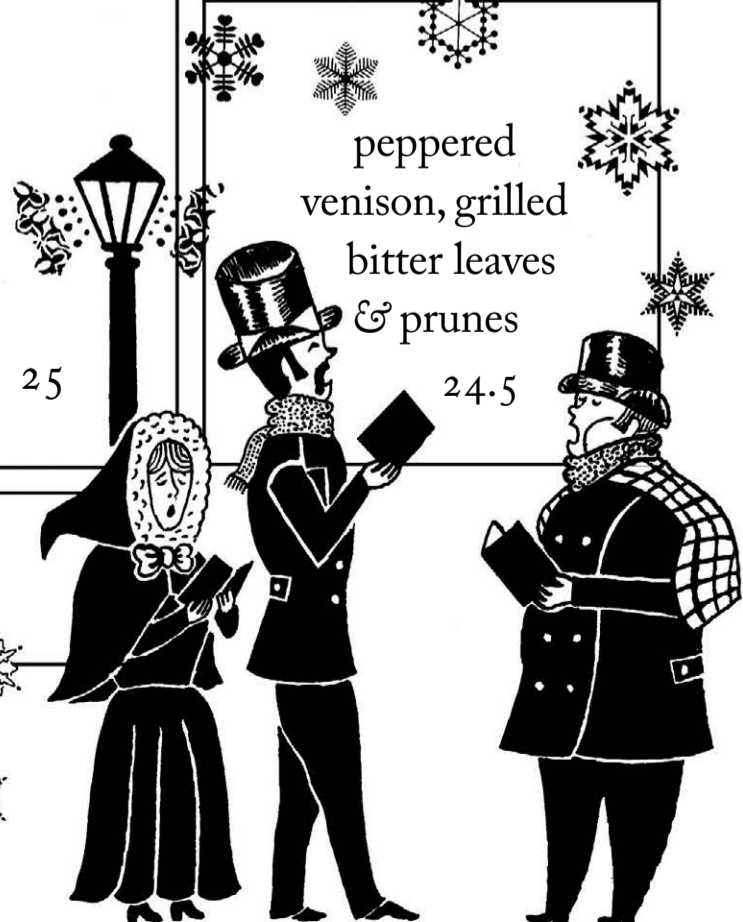
SAINT-EMILION  
BORDEAUX  
FRANCE

a glass 13.2  
a carafe 34  
a bottle 66



peppered  
venison, grilled  
bitter leaves  
& prunes

24.5



celeriac, potato & chard gratin 5.5 ~ greens 5.5 ~ endive salad 5  
chips 5.5 ~ mash 5

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

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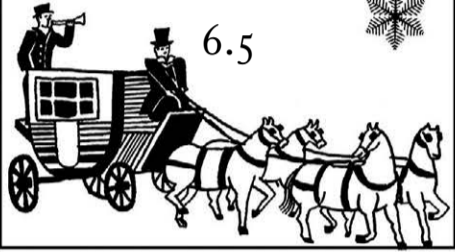
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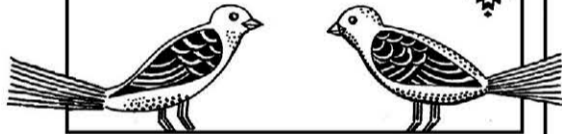
chicken & parsley  
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cured salmon,  
cucumber, mustard,  
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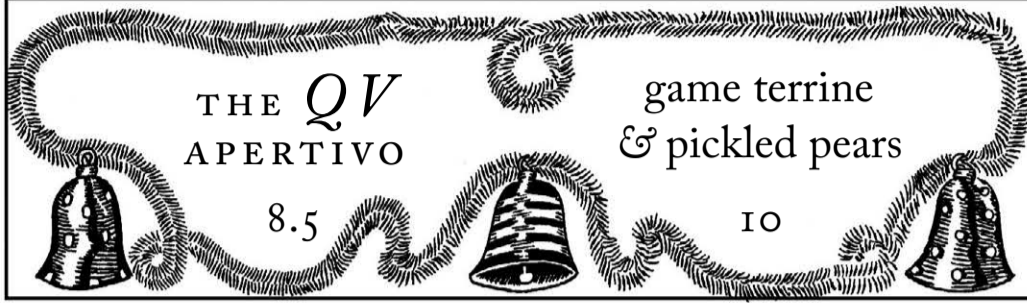


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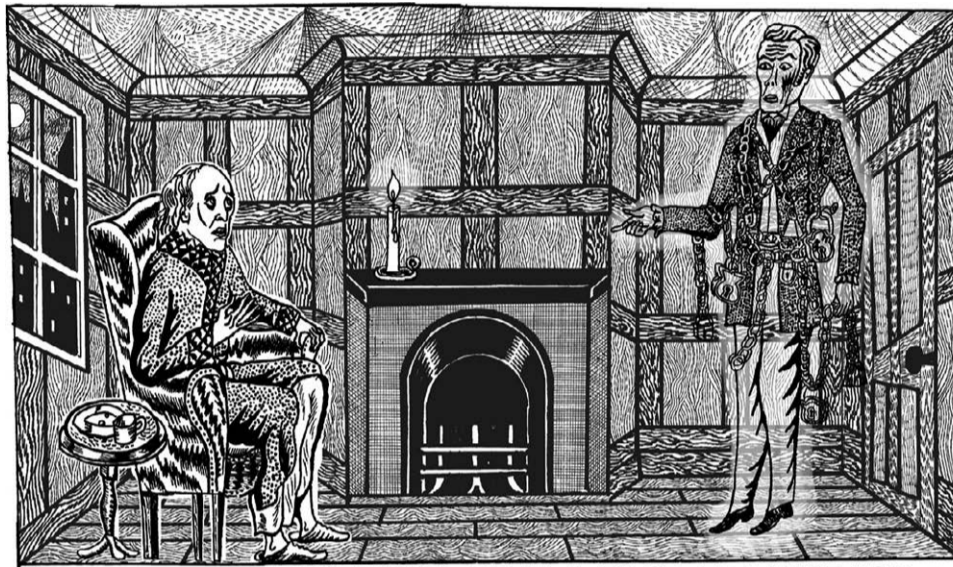
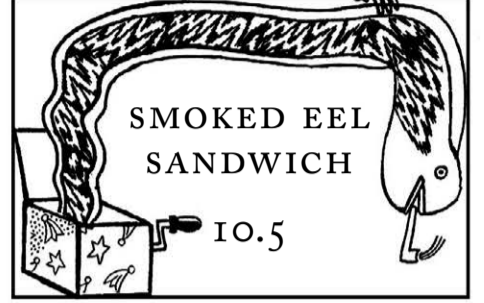
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## SMOKED EEL SANDWICH

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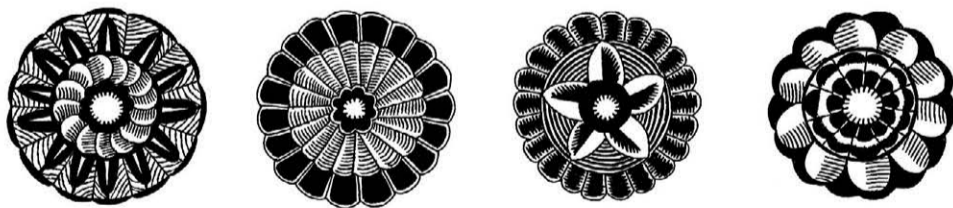
"A BIT OF UNDIGESTED BEEF, A BLOT OF MUSTARD"

pumpkin, chestnut, pepper and bean soup,  
olive oil & parmesan 8.5

squid, sea vegetables, fennel & lemon 12.5

puntarelle & anchovy salad 12

pear, quince, comté, chicory & walnut salad 10



suppli, spinach & parmesan 18.5

skate, tartare sauce, lemon  
& watercress 21.5

pork chop, butter & sage 24.5

braised shortrib, onions & green sauce 25

## OYSTERS

3.5 each



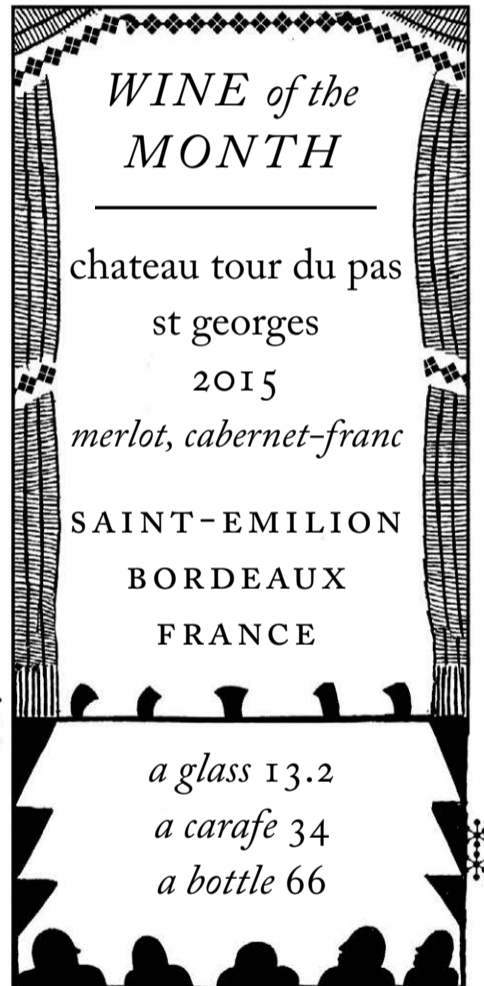
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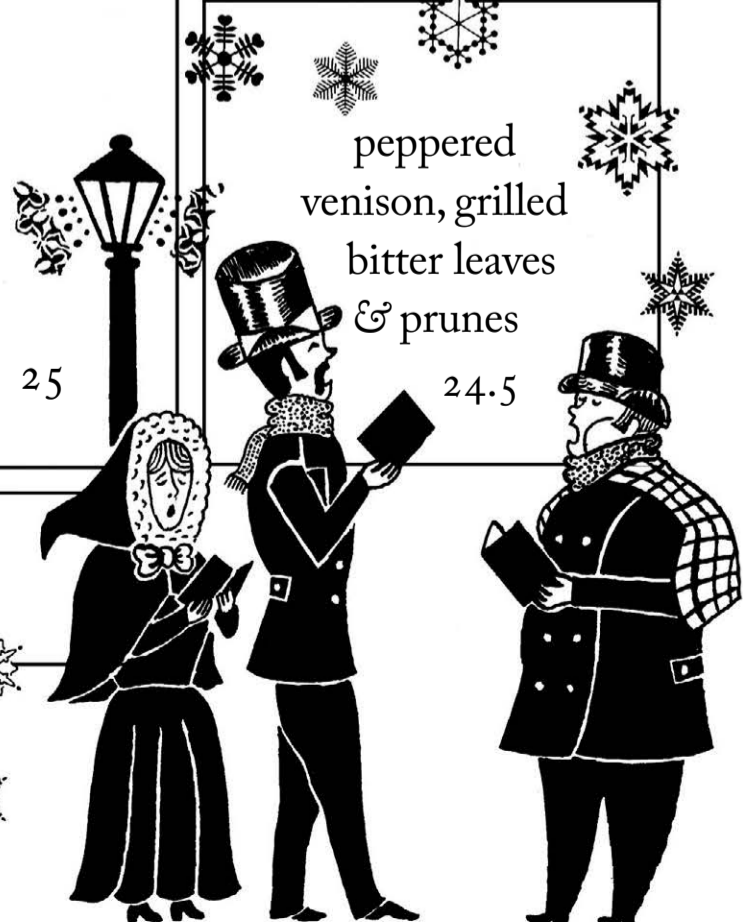
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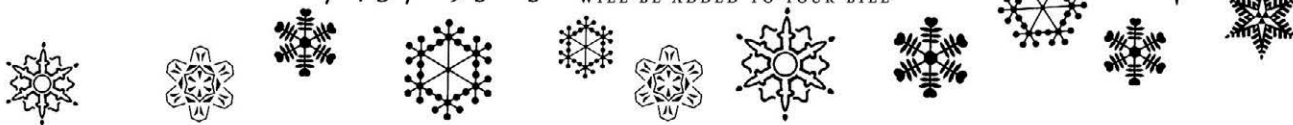


celeriac, potato & chard gratin 5.5 ~ greens 5.5 ~ endive salad 5  
chips 5.5 ~ mash 5

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

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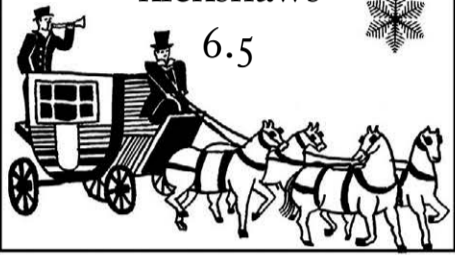
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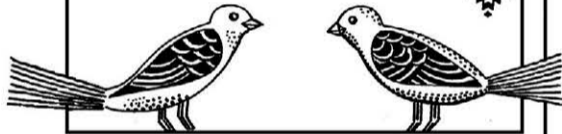
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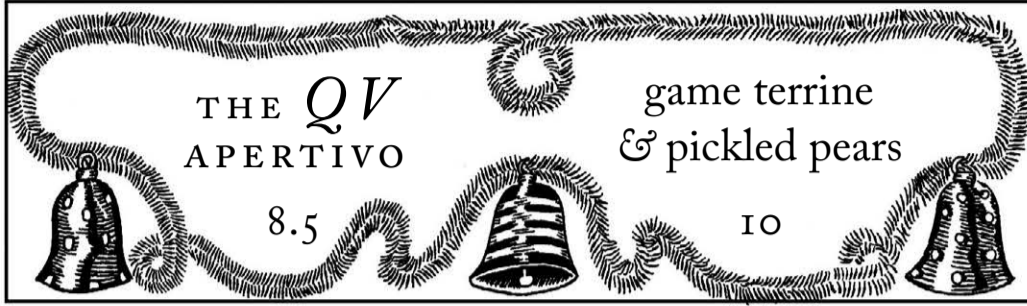


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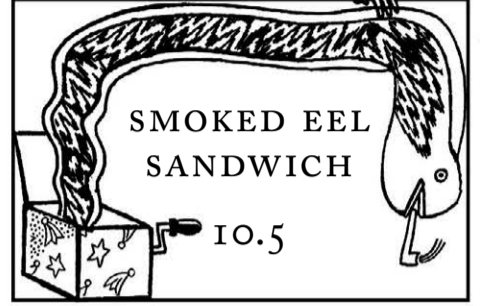
game terrine  
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## SMOKED EEL SANDWICH

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## OYSTERS

3.5 each

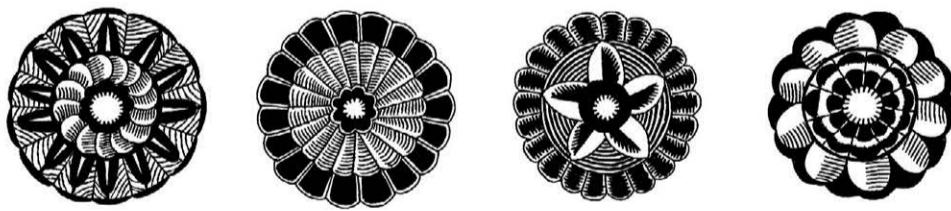


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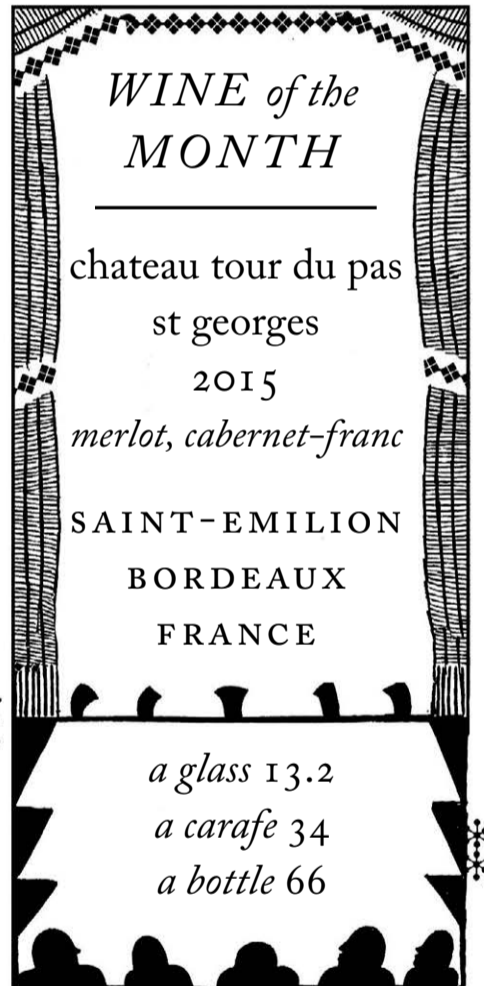
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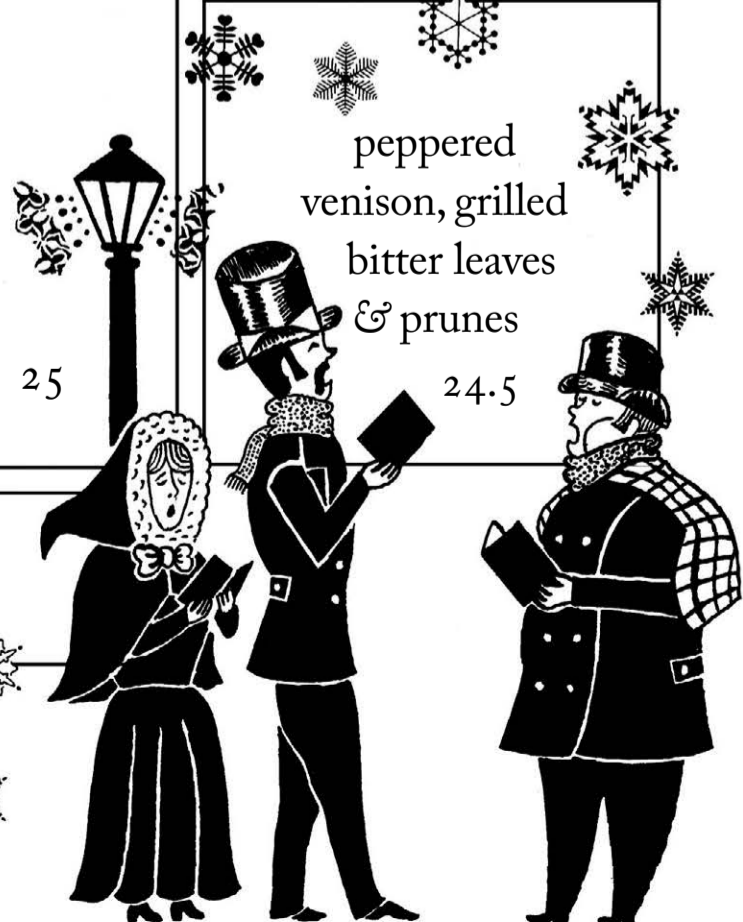
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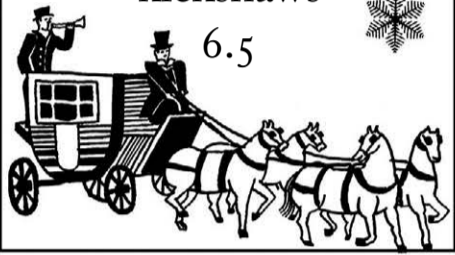
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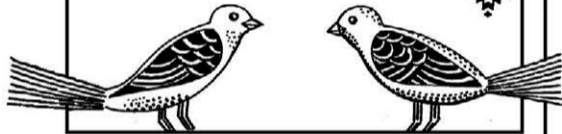
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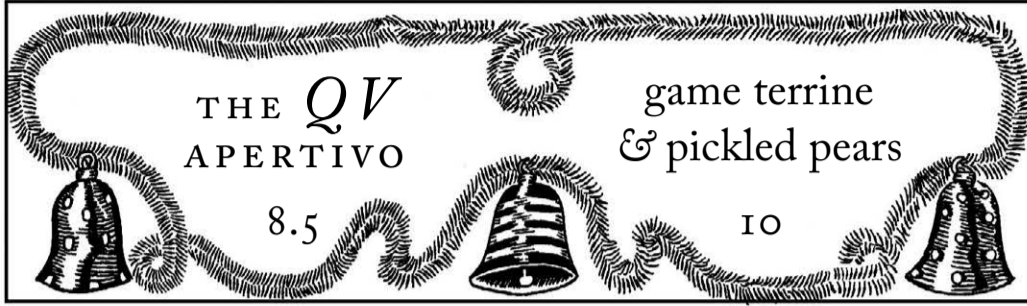


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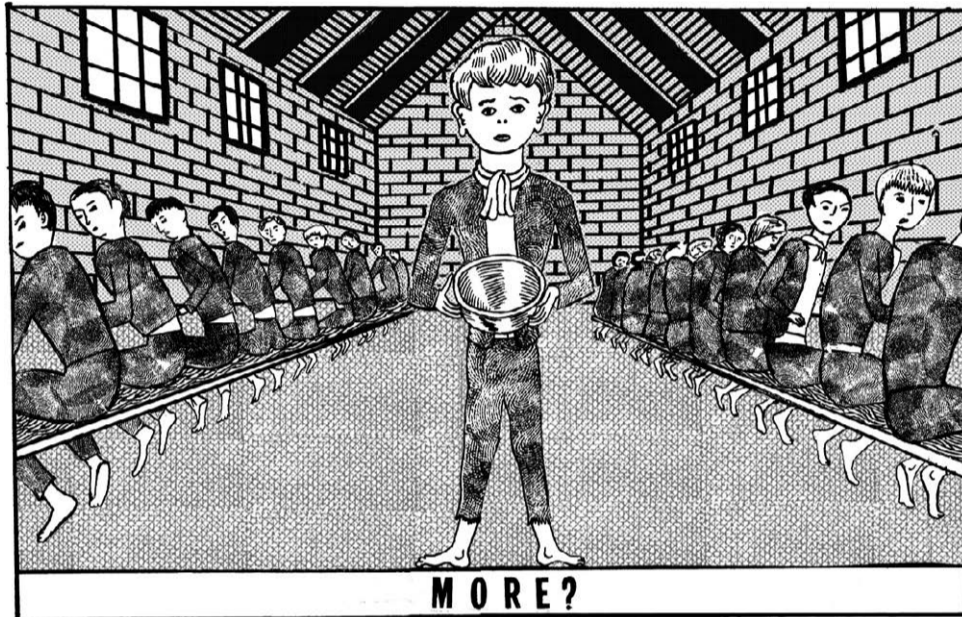
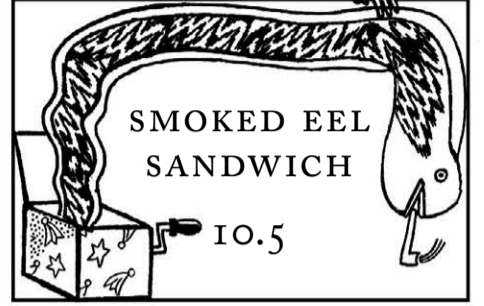
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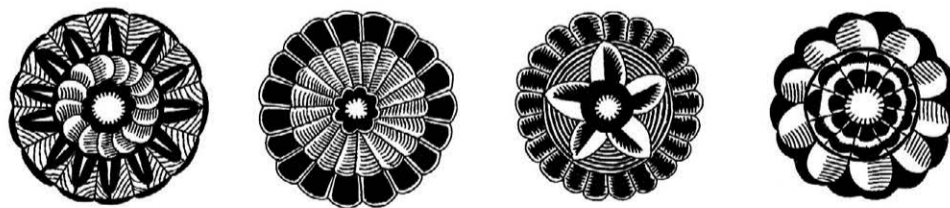
MORE?

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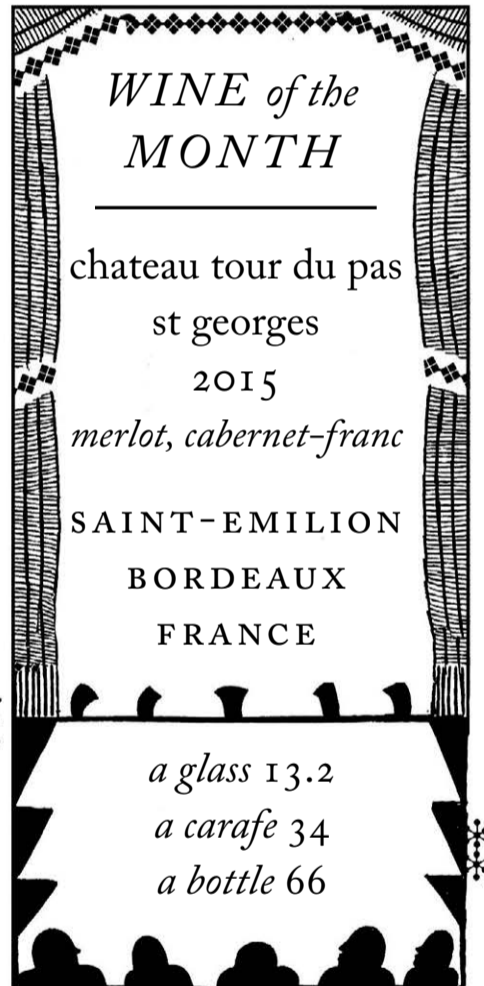
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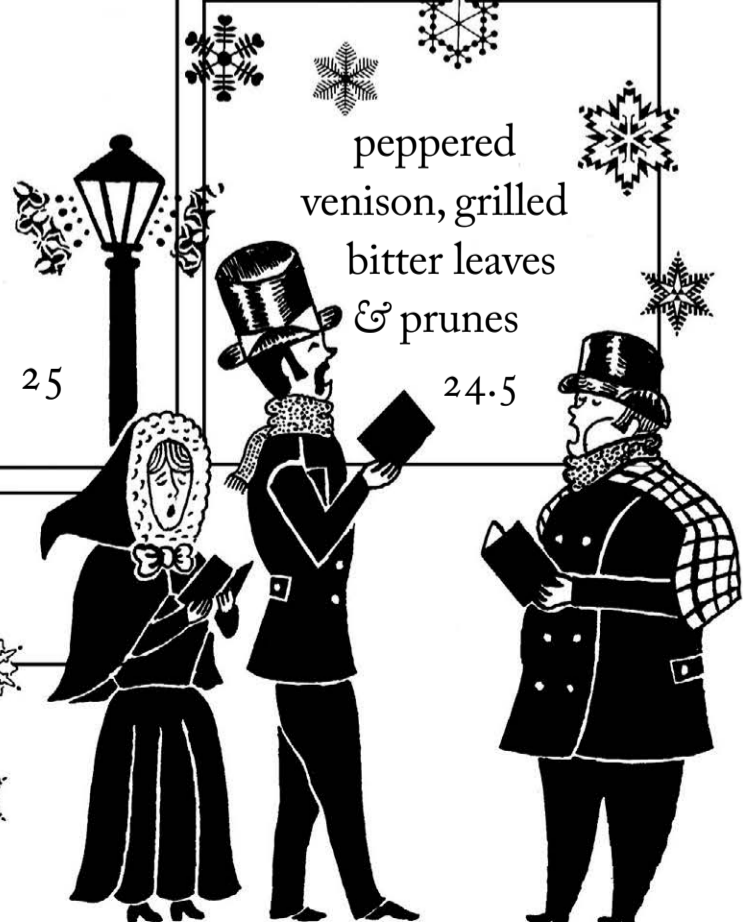
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