

march 2019

# quo vadis

shall we?

## BITES

chicken kickshaws

7

baked salsify & parmesan

7

*a whole artichoke & vinaigrette*

12.5

## TODAY'S PIE

17

smoked salmon,  
potato pancake,  
beetroot,  
& watercress

18.5

## THE QV APERITIVO

8.5

*octopus, citrus & sea vegetable salad*

12



chickpea, cime di rappa & chilli soup 9

stracciatella, grilled fennel & herbs 11

grilled spiced lamb's kidneys, winter tomatoes  
& rhubarb pickles 9.5

mangalitzka pork terrine, preserved pear 10

grilled bread, goat's curd, radishes & herbs 10

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cannelloni, cabbages, mozzarella, parmesan, capers  
& wild garlic 17.5

cured cod, curried mussels & coriander 23

baked marinated guinea fowl, puntarelle,  
celeriac, fennel & green sauce 21

onglet, celeriac remoulade, horseradish & watercress 21

fillets of lemon sole, wild garlic, spring onions & chives 24

smoked eel  
sandwich

9.5

## THE OYSTERS

3.5

## WINE OF THE MONTH

cote de brouilly  
'terres dorees' gamay

2016 / 17

jean paul brun

BEAUJOLAIS

a glass 10.5

a bottle 52

LAMB'S  
SWEETBREADS,  
CAPERS,  
BLACK BUTTER  
& PARSLEY

18.5

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