



quo vadis


A LA CARTE

july 2023

THE BITE!


radishes,
anchoïade

8



THE QV APERITIVO

garibaldi 12.5

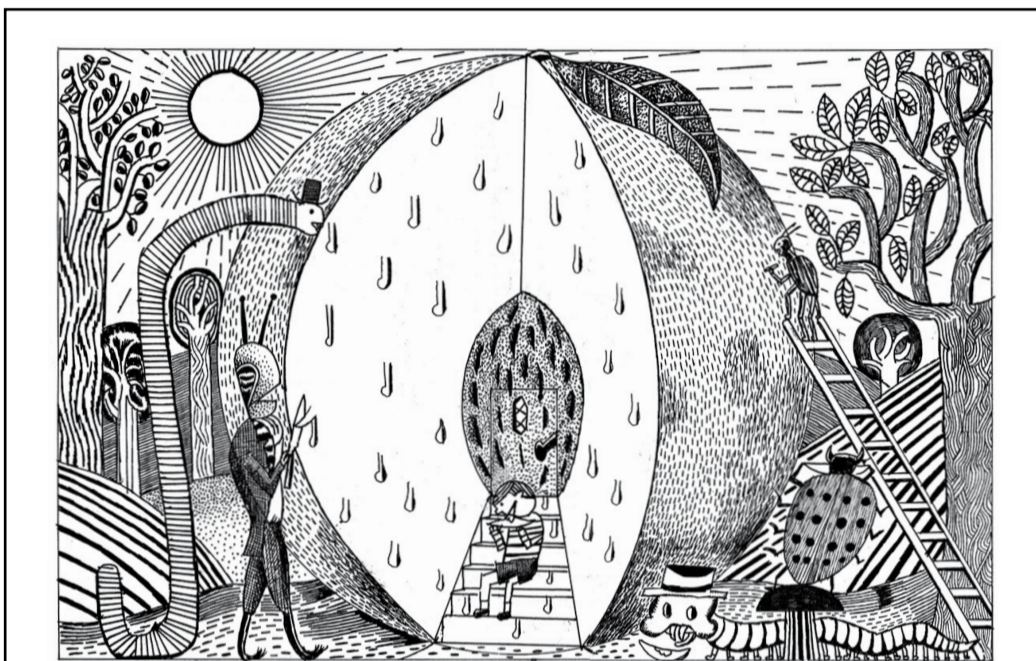



SMOKED EEL SANDWICH

14.5


WHOLE BAKED GARLIC & CO

17.5



salade niçoise

21.5

PIE of the DAY

22.5





“soupe du jour” 9.5

jellied pork terrine,
green bean chutney 11.5

cured trout, cucumber, mustard & dill 12.5

smoked cod's roe, grilled courgettes,
herbs & leaves 12.5

whole globe artichoke vinaigrette 14.5

SIDES

new potatoes 6

leaf salad 6.5

green beans 6.5

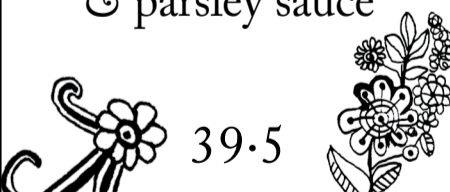

potato, herb & mustard salad 6.5

QV tomato salad 7

peach, courgette,
almond & basil salad 7.5

rump of lamb,
aubergine, pistachio
& parsley sauce

39.5

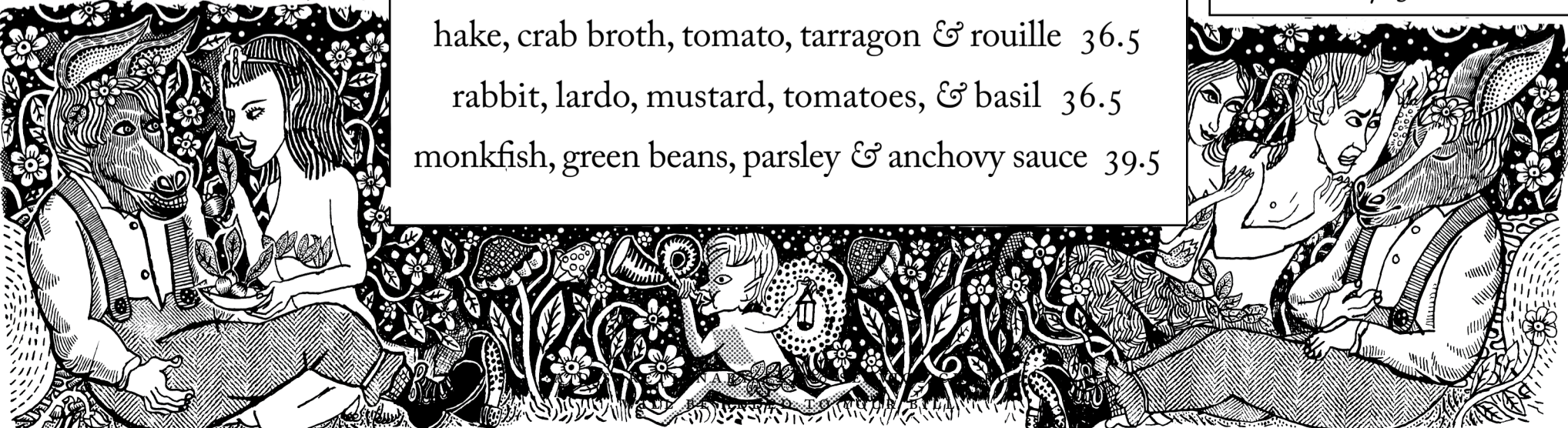
cannelloni, summer leaves & herbs with
three cheeses 23.5

“porchetta tonnata” 28.5

hake, crab broth, tomato, tarragon & rouille 36.5

rabbit, lardo, mustard, tomatoes, & basil 36.5

monkfish, green beans, parsley & anchovy sauce 39.5





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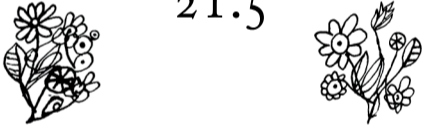




TURNIP TOPS




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PIE of the DAY

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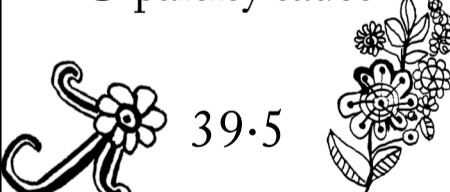

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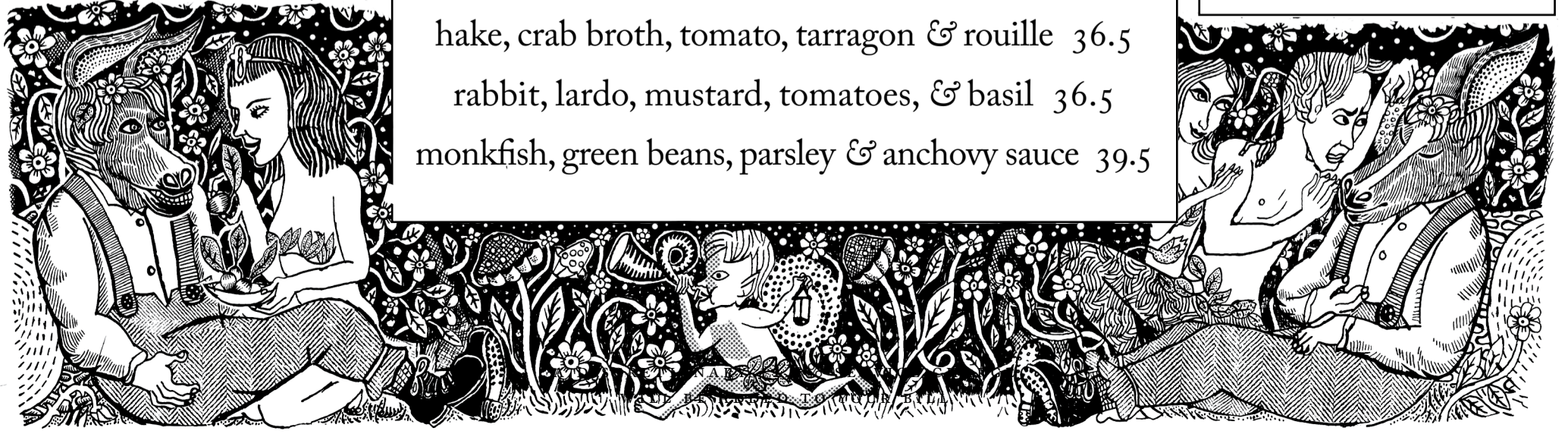
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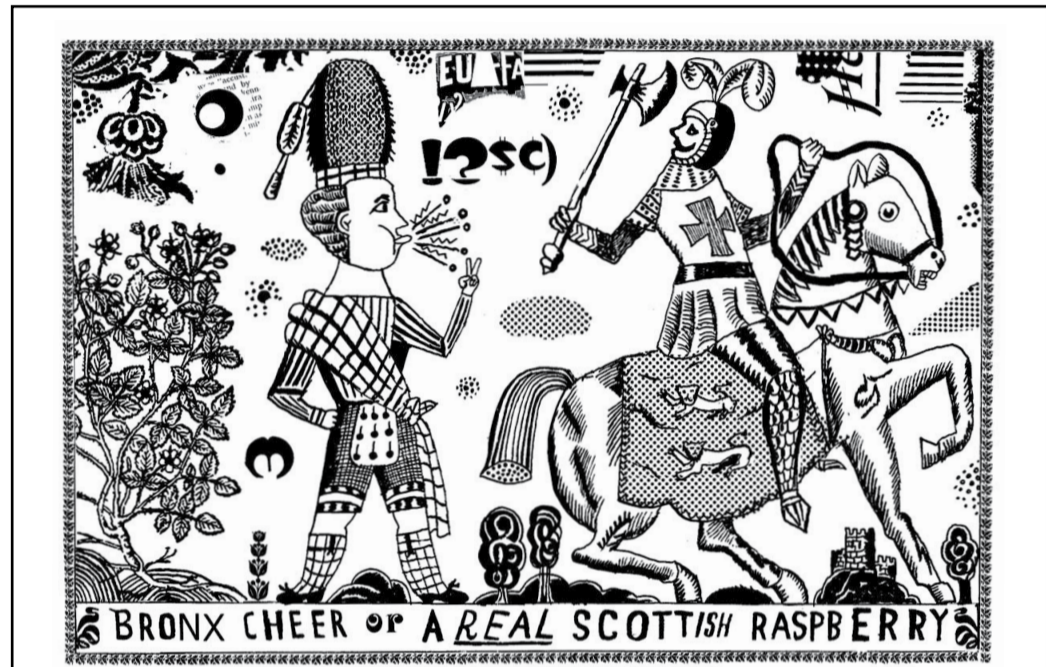


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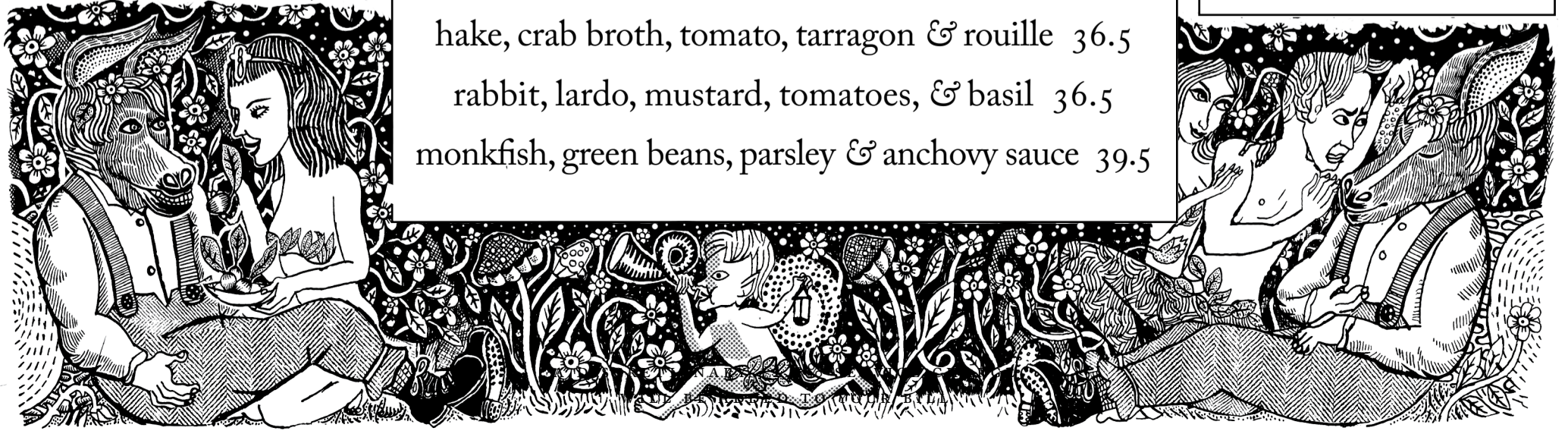
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