

# quo vadis

A LA CARTE

august 2023

## THE BITE!

crostini - ricotta,  
tomato,  
aubergine  
& courgette

8

piedmontese pepper,  
ricotta & herbs

14.5



## PIE of the DAY

22.5



## "PORCHETTA TONNATA"

28.5

## THE QV APERITIVO

*bellini* 12.5



"soupe du jour" 9.5

cured trout, cucumber, mustard  
& dill 12.5

whole globe artichoke vinaigrette 14.5

a tumble of burrata, tomatoes & basil 13.5

jellied pork terrine, green bean chutney 11.5



polenta, goat's curd, herbs, roast & grilled vegetables 24.5

hake, crab broth, tomato, tarragon & rouille 36.5

monkfish, clams, sea vegetables, potatoes  
& green beans 39.5

rabbit, lardo, mustard, girolles, parsley, garlic & lemon 38.5

neck of lamb, aubergine, chickpeas, tahini,  
pine kernels & sage 37.5



## SMOKED EEL SANDWICH

14.5



22.5



## SIDES

new potatoes 6

qv tomato salad 7

green beans 6.5

potato & herb salad 6.5

leaf salad 6.5

peach, courgette, almond  
& basil salad 7.5



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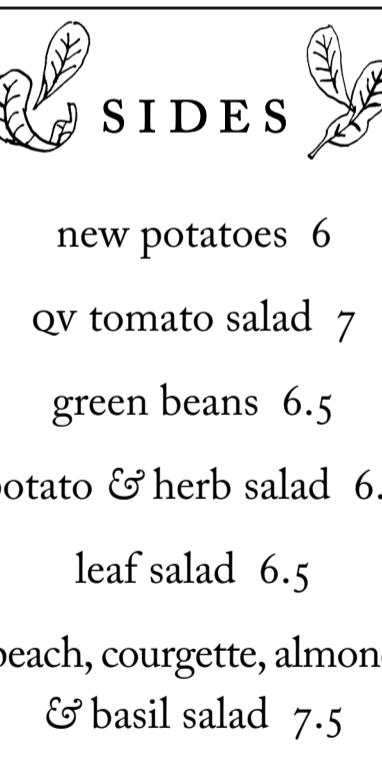
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## salade niçoise

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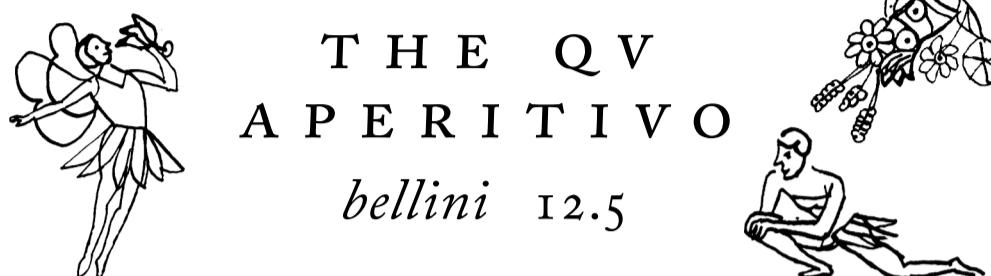
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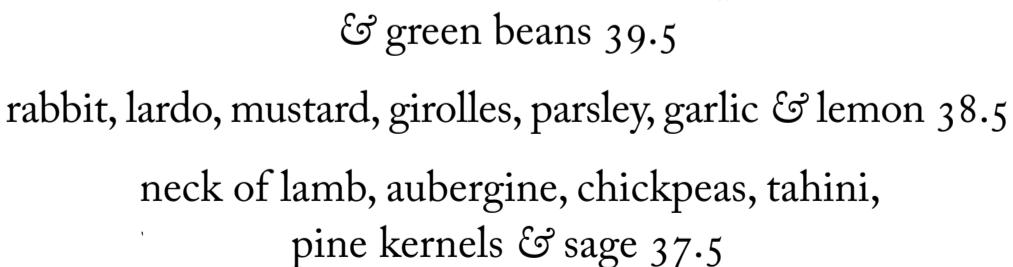
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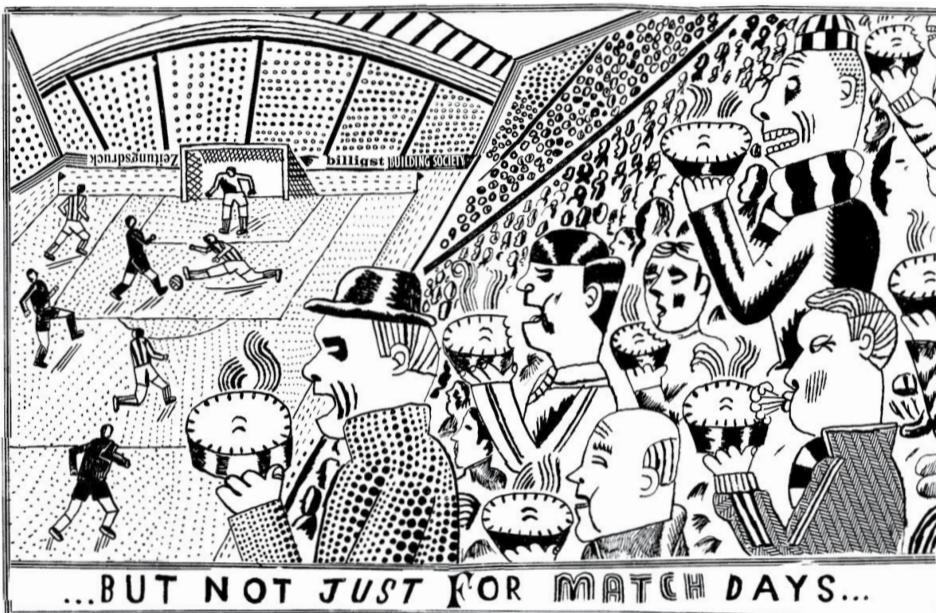
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MISS SCARLET IN THE CONSERVATORY WITH THE LEG OF LAMB

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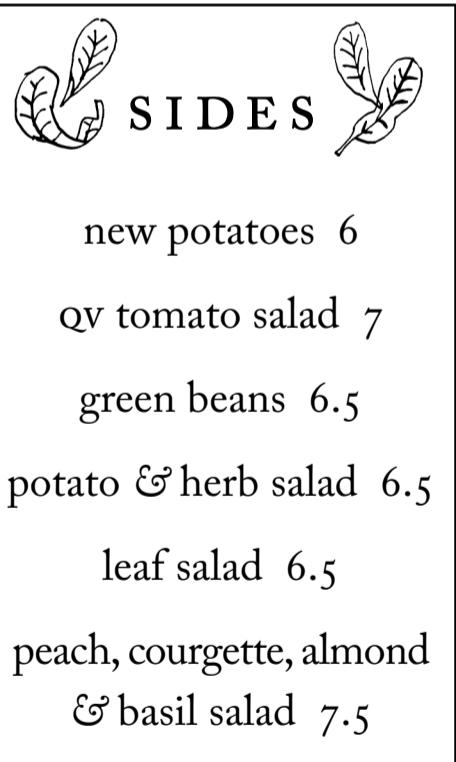
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