

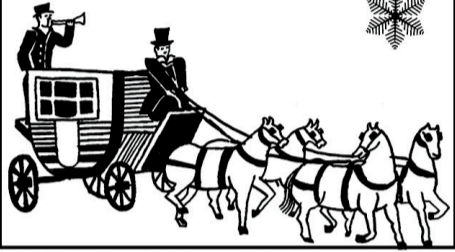


quo vadis

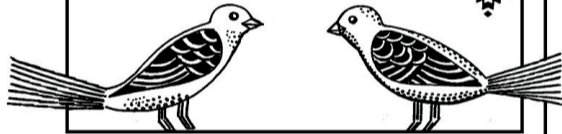
DECEMBER 2023

BITES AHOY!

baked salsify
& parmesan
8.5



BEETROOT, PICKLED
SARDINES, APPLE &
HORSERADISH
18.5

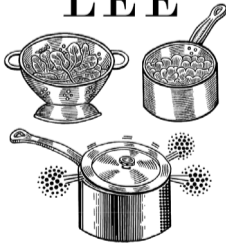


TODAY'S PIE

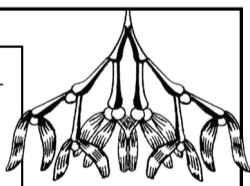
22.5



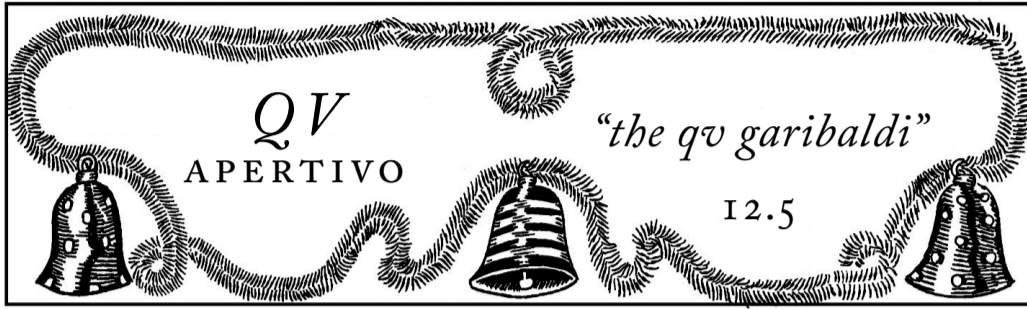
A beautifully written instant classic' NIGELLA LAWSON
**JEREMY
LEE**



COOKING
SIMPLY AND WELL, FOR ONE OR MANY



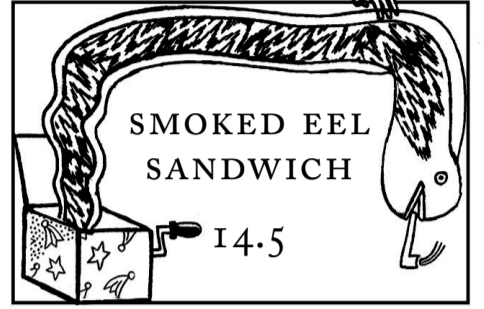
jeremy's
book
25



QV
APERTIVO

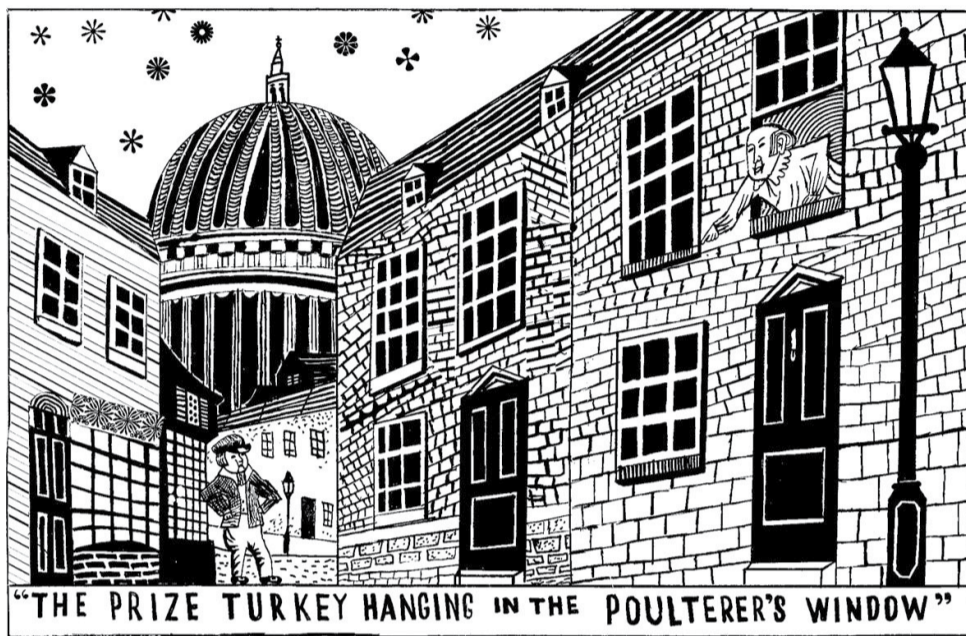
"the qu garibaldi"

12.5



SMOKED EEL
SANDWICH

14.5



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

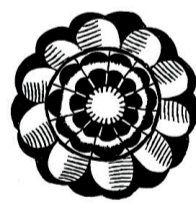
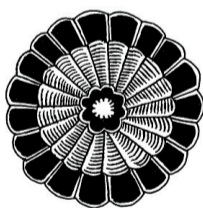
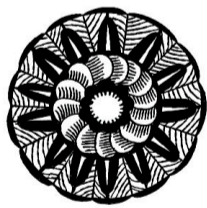
"soupe du jour" 8.5

peppered venison, pickled prunes 14

sea bass, winter tomato, fennel, celery & lemon 15.5

puntarella & anchovy salad 12.5

pear, stilton, bitter leaves, celery, quince
& walnut salad 12.5



cannelloni, three cheese, pumpkin, spinach, chard 26.5

baked belly of pork, chilli, fennel seed rosemary,
braised beans & bitter leaves 36.5

"fegato alla veneziana" 30.5

skate, almond, herb & sherry crumb 34.5

turbot, mussels, clams, sea vegetables
& velouté 46

OYSTERS

4.5 each



Champagne PLEASE!



RENE
BEAUDOUIN
blanc de blancs
brut nv

15.8
a glass

parsley potatoes 6.5 ~ apple, pear, fennel, buttermilk & mint salad 7.5

~ winter greens 7.5 ~ pommes frites 7.5 ~ bitter leaf & mustard salad 7.5

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

TELEPHONE 020 7437 9585

A DISCRETIONARY 12.5% SERVICE CHARGE
WILL BE ADDED TO YOUR BILL

