



# quo vadis

march 2024



## THE BITES

baked salsify & parmesan

8.5

ricotta, anchovy & sage crostini

8.5

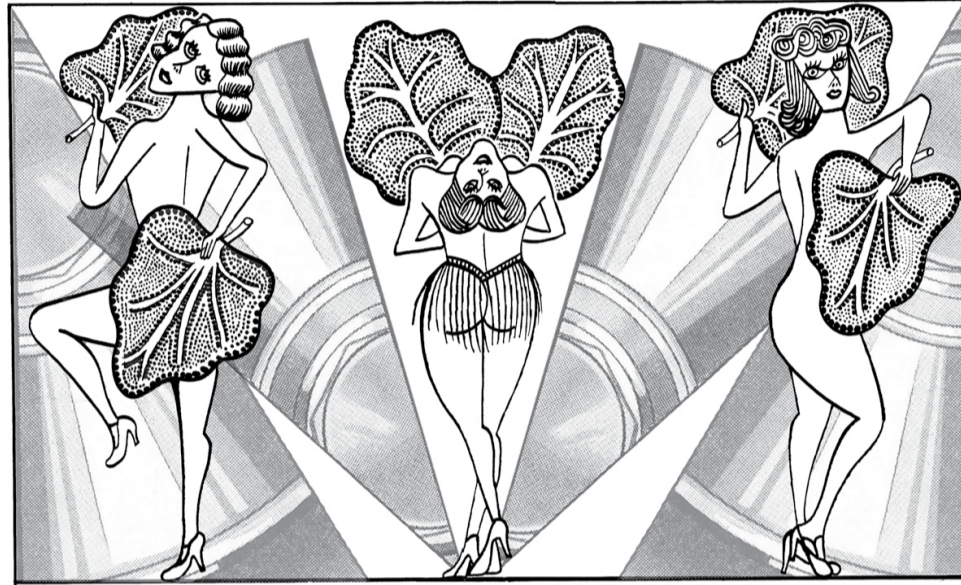
chicken livers, bitter leaves, bacon, beetroot, bread & walnuts

19.5



## THE QV APERITIVO

garibaldi 12.5



## THE RHUBARB LEAF DANCE

"soupe du jour" 9.5

spiced chickpeas, peppered cuttlefish, lemon & coriander chutney 15.5

gurnard, monksbeard, fennel, blood orange, green olive & almond salad 14.5

peppered sirloin, puntarelle, artichokes & anchovy 17.5

pear, stilton, bitter leaves, celery, quince & walnut salad 14.5

wild garlic polenta, ricotta, winter tomatoes, fennel & bitter leaves 28

grilled mackerel, pickled rhubarb & horseradish 32.5

onglet, pomme sarladaise, green sauce 38

baked marinated guinea fowl, turnip tops, chard, lemon & caper salad 38.5

skate, black butter & capers 36.5

smoked eel sandwich

15.5

## THE OYSTERS

with shallot vinegar

4.5 EACH

## TODAY'S PIE

23.5

## SIDES

carrots, lemon & dill 7.5

celeriac & cabbages 7.5

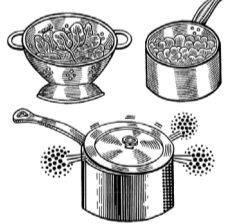
parsley potatoes 6.5

mash 6.5

waldorf salad 7.5

bitter leaf salad 8

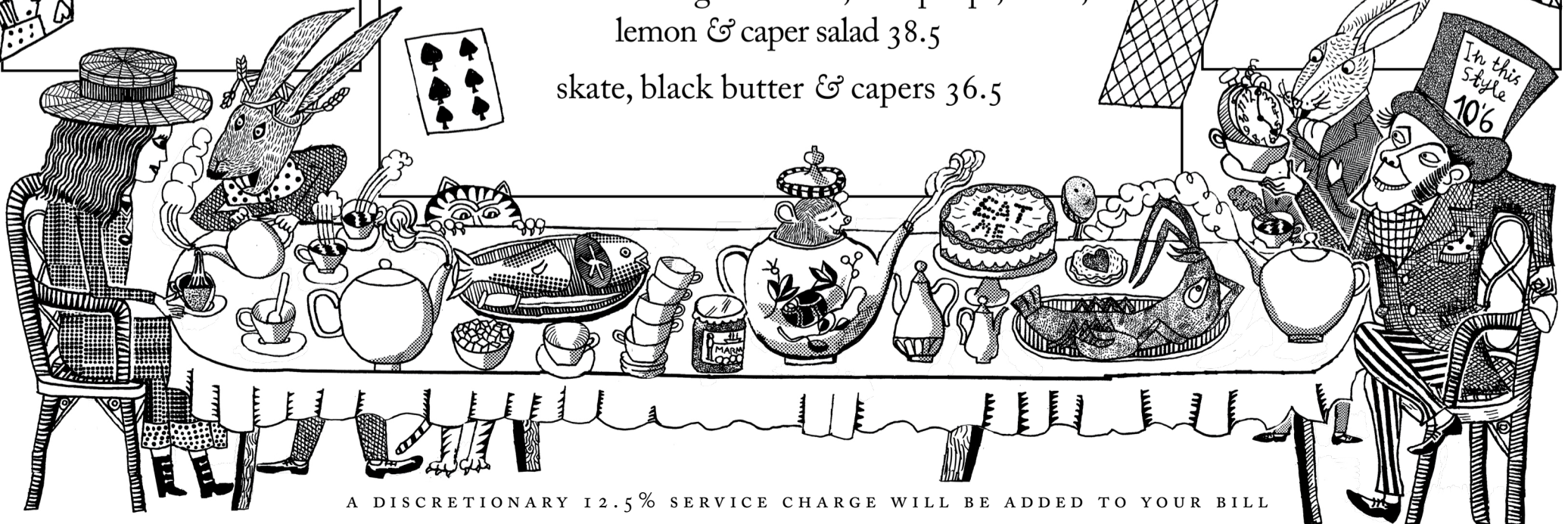
## JEREMY LEE



## COOKING

JEREMY'S BOOK

25



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garibaldi 12.5



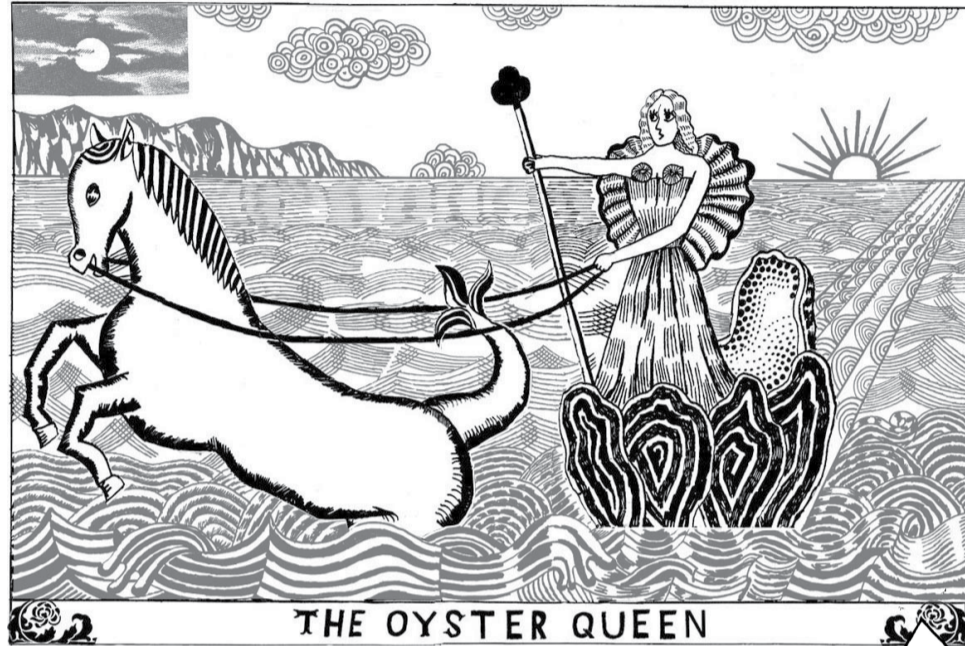
smoked eel sandwich

15.5

### THE OYSTERS

with shallot vinegar

4.5 EACH



THE OYSTER QUEEN

“soupe du jour” 9.5

spiced chickpeas, peppered cuttlefish, lemon & coriander chutney 15.5

gurnard, monksbeard, fennel, blood orange, green olive & almond salad 14.5

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### TODAY'S PIE

23.5



### SIDES

carrots, lemon & dill 7.5

celeriac & cabbages 7.5

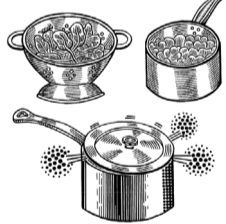
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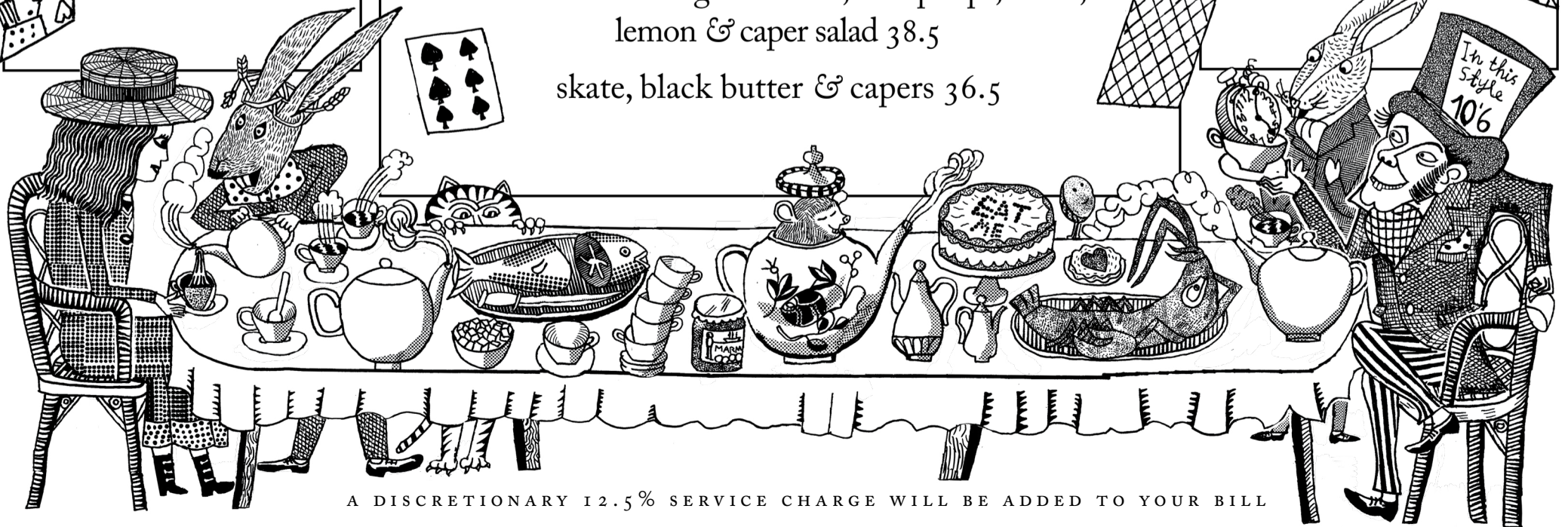
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THE BODY IN THE RHUBARB PATCH

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gurnard, monksbeard, fennel, blood orange, green olive & almond salad 14.5

peppered sirloin, puntarelle, artichokes & anchovy 17.5

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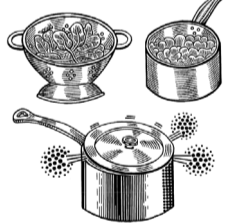
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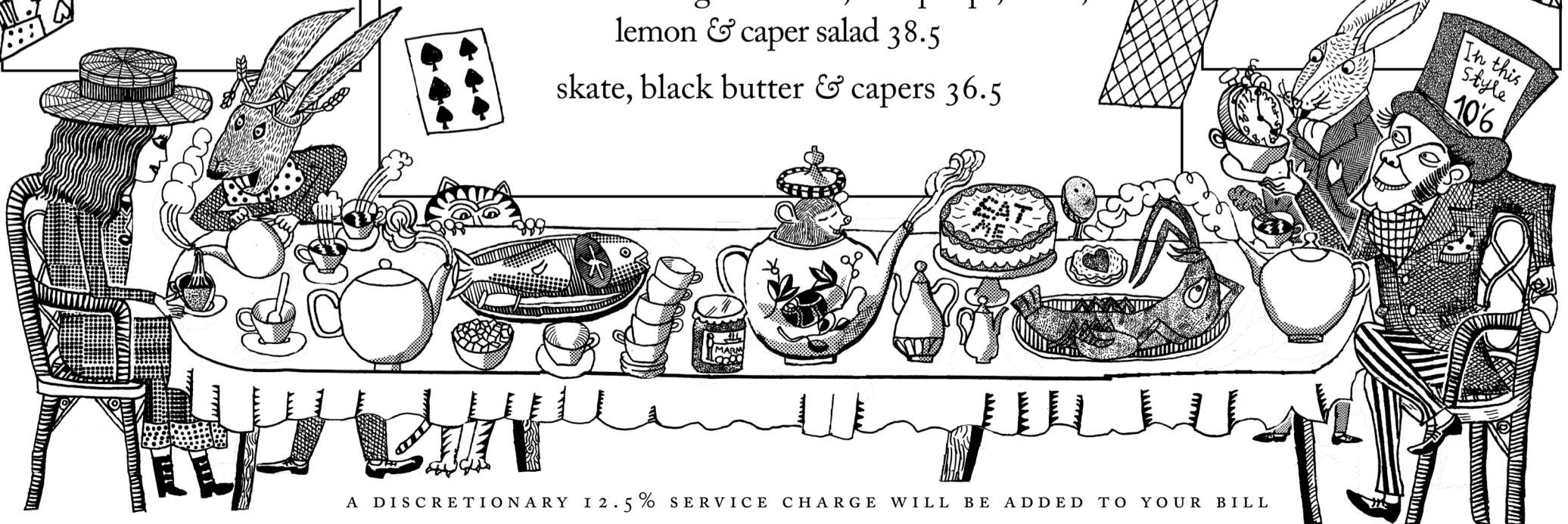
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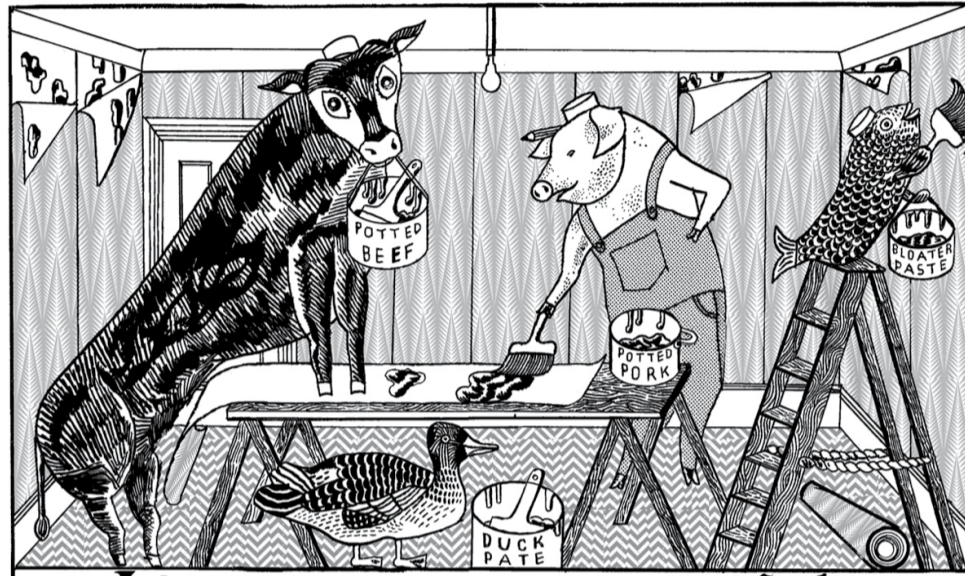
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## THE QV APERITIVO

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## ALL KINDS OF PASTES AND PÂTÉS

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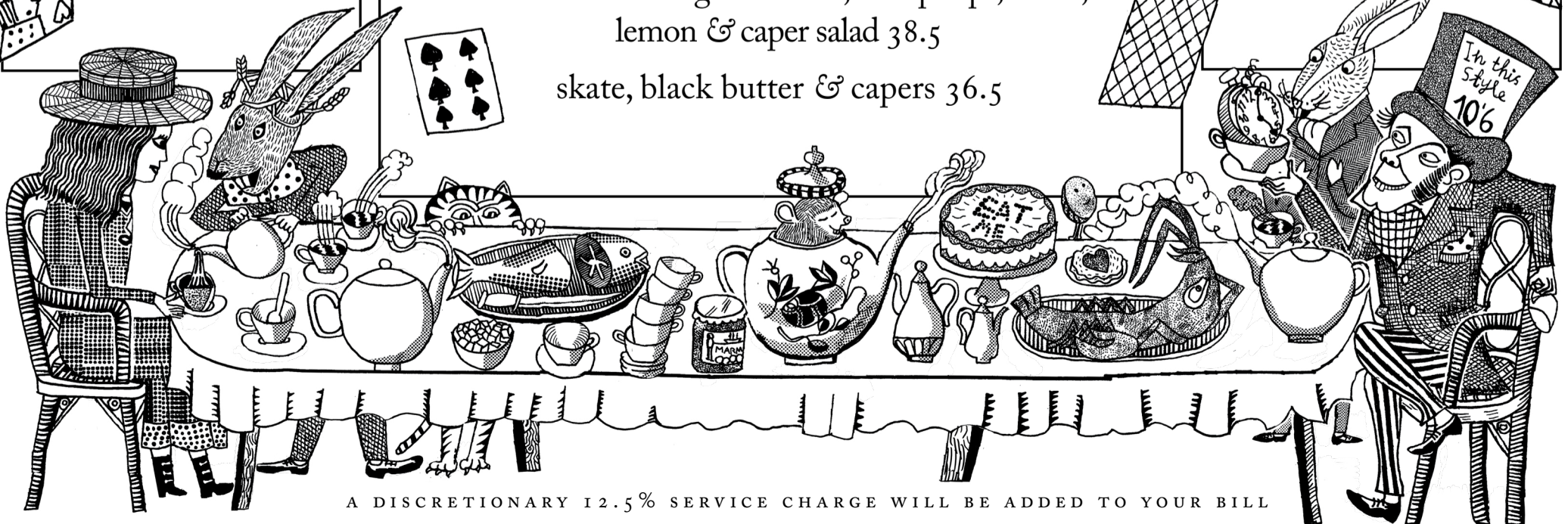
## JEREMY LEE

## COOKING

SIMPLY AND WELL, FOR ONE OR MANY

JEREMY'S BOOK

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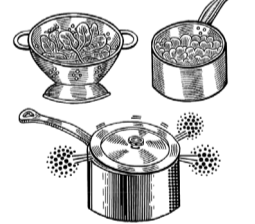
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