

quo vadis

august 2024



THE BITES



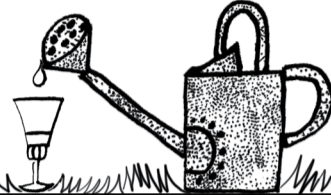
crostini,
peach, cherry,
ricotta, almonds
& honey

9



THE QV APERITIVO

sorrel spritz
12.5



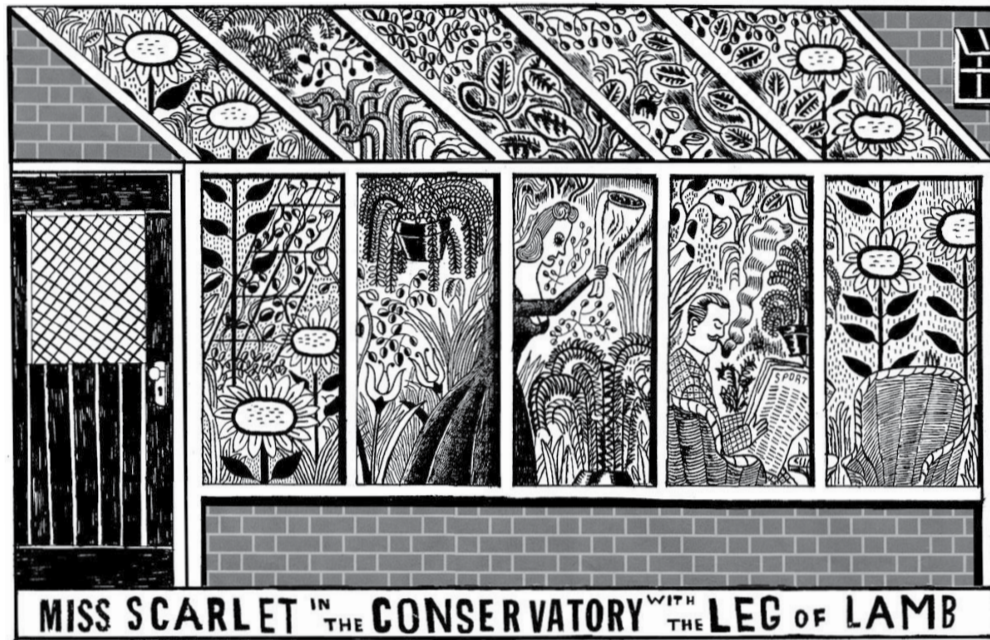
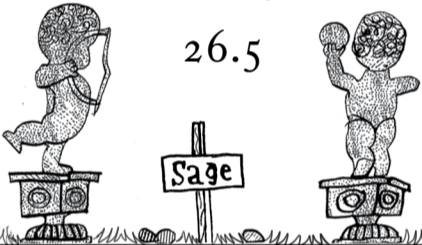
smoked eel
sandwich

15.5



"salade niçoise"

26.5



"soupe du jour" 9.5

"piedmontese" pepper, burrata
& tapenade 14.5

jellied pork terrine, QV chutney 14.5

cured trout, cucumber, mustard & dill 15

cuttlefish, sea vegetables, monksbeard,
courgette, celery & lemon 15.5

cannelloni, summer leaves, vegetables,
herbs & three cheese 27

hake, crab broth, mussels, tomato,
tarragon & rouille 33.5

monkfish, tomatoes, green beans & salmoriglio 38.5

lamb neck, chickpeas, tahini, pine kernels
& crisp sage 38.5

rabbit, lardo, girolles, green beans, parsley & garlic 42.5

THE
OYSTERS
with shallot
vinegar

4.5 EACH

TODAY'S
PIE

23.5



"PORCHETTA
TONNATA"

26.5



SIDES

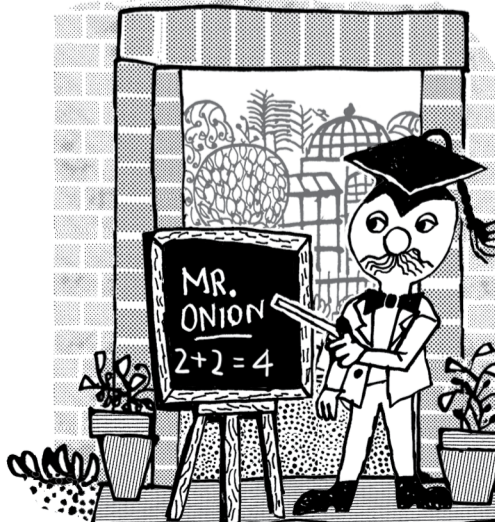
green tomato, courgette
& mint salad 7.5

green beans, lemon
& olive oil 7.5

potato, pea, lettuce
& mint salad 7.5

butterhead salad 7.5

peach, carousel,
buttermilk, almond
& basil salad 8



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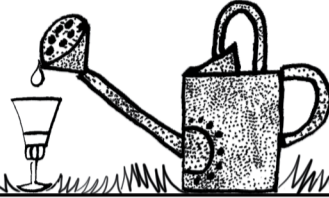
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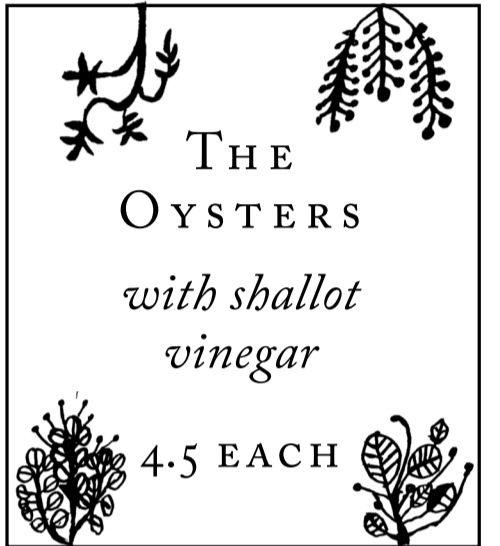
15.5



THE DREAM OF THE SMOKED EEL SANDWICH

THE OYSTERS
with shallot
vinegar

4.5 EACH



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“PORCHETTA
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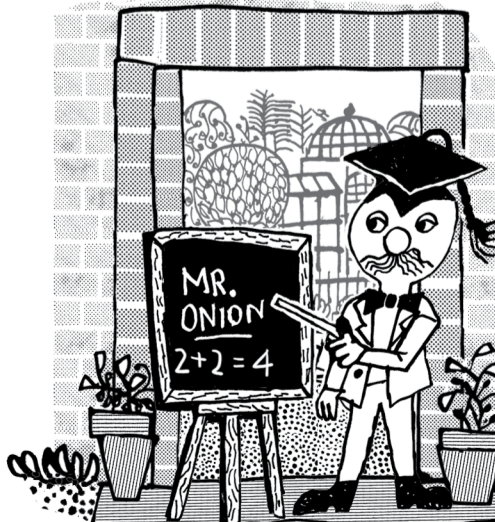
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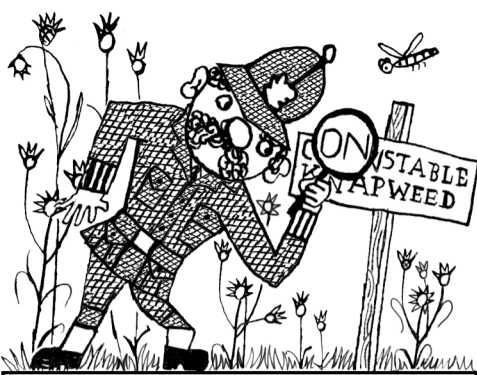
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peach, carousel,
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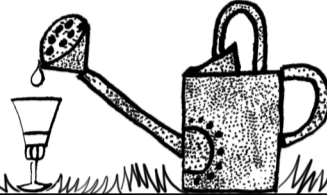
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THE QV APERITIVO

sorrel spritz
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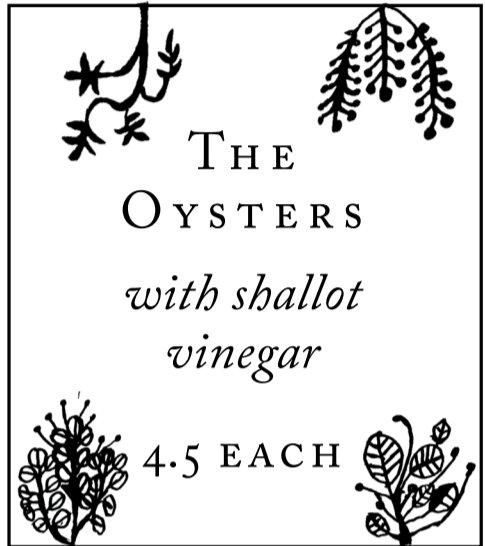
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with shallot
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butterhead salad 7.5
peach, carousel,
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MR.
ONION
2+2=4

Bayleaf

Miss Jessop

Lady Rosemary

Sir Basil



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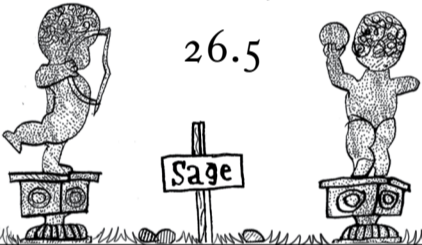
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"PORCHETTA TONNATA"

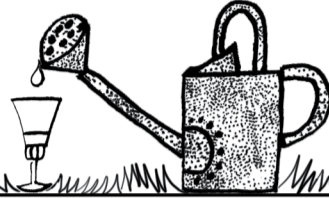
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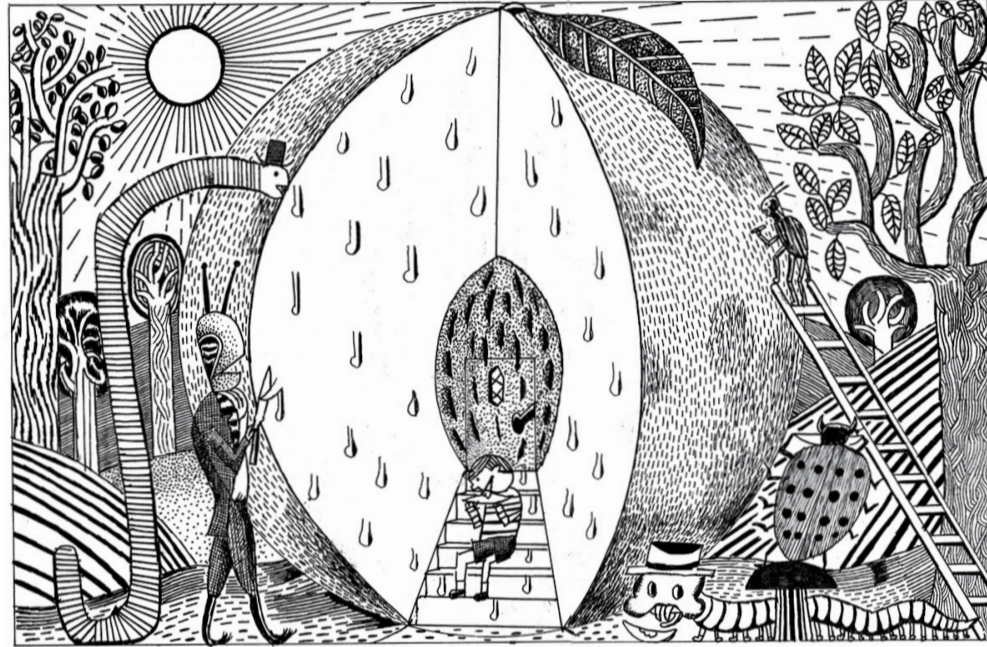
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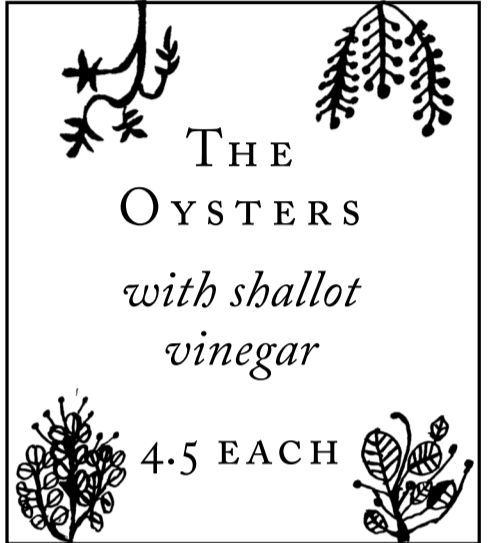
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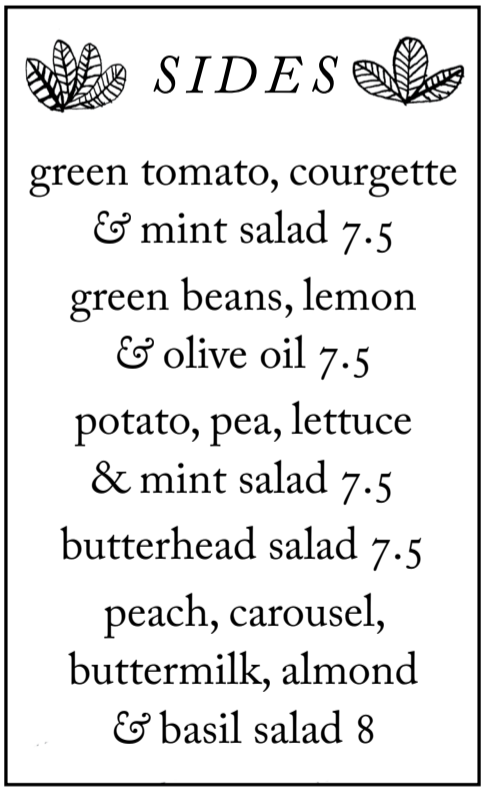
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