



# quo vadis

SEPTEMBER 2019



## BITES AHOY!

squash, chickpea  
& coriander with  
parmesan biscuits  
6.5

chicken & parsley  
kickshaws  
6.5



marinated haunch  
of venison, apples,  
celery, celeriac,  
escarole, cobnuts  
12.5

## Fish 'n' Chips

19.5



## TODAY'S PIE

18.5

## THE QV APERITIVO

8.5

*terrine of wild boar,  
plum compote*

10.5



beetroot, horseradish, dill & sour cream soup 8.5

sardines, green tomatoes & celery on toast 9.5

squid, courgette & spiced chickpea fritters 12

figs, pear, blue cheese, dandelion & walnut salad 11



wild mushroom & herb vol au vent 19

braised shin of veal, borlotti beans, tomato,  
anchovy & herbs 24

lemon cured hake, fennel velouté 24.5

onglet, girolles, parsley & garlic 28

## SMOKED EEL SANDWICH

10.5

## OYSTERS

3.5 each



## WINE OF THE MONTH

pommard "tavannes"  
2015

*fernand & laurent pillot*  
BURGUNDY, FRANCE

*a glass 16.5*

*a bottle 95*



## GROUSE & CO

38

tomato & courgette tian 5.5 ~ spinach & lentils 5.5 ~ green salad 5  
'pommes frites' 5 ~ boiled potatoes 5



26-29 DEAN STREET, SOHO,  
LONDON W1D 3LL  
TELEPHONE 020 7437 9585





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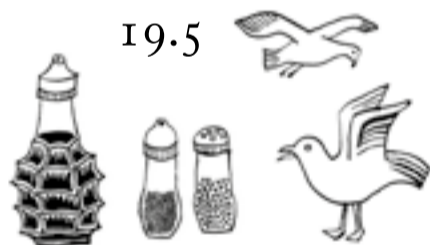
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