

Vesper

Malted Fougasse, Sour Butter & Olive Oil 6
Salt and Vinegar Crisps, Smoked Onion, Pepper Jelly, Trout Roe 10
Spring Onion Pancake, Raw Tuna, Cantabrian Anchovy 7 each
Sopressa Dei Castelli, Vignola Cherries & Marcona Almonds 12

Fried Potato Pizzette; Stracciatella, Mortadella, Pineapple Mostarda 15

Galia Melon, Barattiere Cucumber, Cashew Cream & Cascabel Chili 14
Robiola 'Stutz', Green Beans, Hazelnuts & Gooseberry Tahini 14
Raw Bass, Tropea Onion & Cold Cantaloupe Soup 14
Palourde Clams, Coco Beans, Cider Cream 18
Grilled Atlantic Prawns, Fenugreek & Black Lime Butter 19

Rigatoni, Peas, Pistachio, Burnt Lemon 19
Chicken Liver Agnolotti, Madeira Jus 21
Ronde de Nice Courgette, Piatton Beans, Vadouvan Cream, Hazelnut Romesco 24
Grilled Cod, Friggitelli Pepper, Corral Broth 31
Veal Chop, Spinach & Tunworth 37

to share

Coal-Fired Herb-Fed Chicken, Bread Sauce, Cedro 46
400g Chuck Eye 'Diane', Grilled Maitake & Oyster Mushrooms 44
750g Middlewhite Double Loin Chop 66
800g Swaledale Lamb Barnsley Chop 72
42-day Belted Galloway Beef Rib 10 per 100g

Baked Saffron & Crab Fat Rice 14
Green Leaves, Spenwood 9
Duck Fat Fries 7
Sourdough 4

Toasted Canelé, Rum, Goats Milk 10
Poached Apricot, Stem Ginger & Amaretto 12
Guinness & Champagne Cake 12
Frozen Coconut, Pineapple, Grapefruit 10