# Vesper

Sourdough, Butter & Olive Oil 5
Grilled Potato & Polenta Bread, Corn & Cheddar Butter 7
Pickled Beurre Hardy Pear, Coriander & Seaweed Salt 3
Spring Onion Pancake, Raw Tuna, Cantabrian Anchovy 7
Salt and Vinegar Crisps, Smoked Onion, Pepper Jelly, Trout Roe 10
Ham Hock & Smoked Eel Terrine, Celeriac Remoulade 8

Fried Pink Panther Squash, Cavolo Nero, Vadouvan Cream 12
Vesuvio Tomato, Yellow Peach, Cashew Cream, Sea Buckthorn & Lovage 14
Torched Trout, Smoked Cream, Lord Lambourne Apple 15
Raw Hereford Beef, Whipped Sesame, Marmite Crisp 16
Grilled Atlantic Prawns, Fenugreek & Black Lime Butter 21

Chicken Liver Agnolotti, Madeira Jus 21
Ronde de Nice Courgette, Runner Beans, Gooseberry Tahini, Hazelnut Romesco 24
Grilled Monkfish, Scottish Girolles, Coco Beans, Lobster Cream 33
Veal Chop, Spinach & Tunworth 37

*to share*
Coal-Fired Herb-Fed Chicken, Bread Sauce, Grilled Chard, Pickled Squash 46
Grilled Cornish Octopus & Glazed Tamworth Collar Chop 50
800g Swaledale Lamb Barnsley Chop, Caper & Raisin, Ramata di Montoro Onion 72
500g Cornish Bluefin Tuna Loin, Honeycomb Tomatoes, Café De Paris Butter 80
1kg 42-day Hereford Beef Rib 100

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

Brown Butter Tart, Goat's Milk & Toffee 12
Poached Plum, Stem Ginger & Port 12
Chocolate & Hazelnut Sabayon Cake 12
Coconut Sorbet, Fregola Grape Granita 10

Please notify staff of any allergies or dietary requirements.
8–10 Exmouth Market, London EC1R 4QA. 020 3897 9609. @vesper.restaurant