



nibbles

giaraffa olives	4
focaccia <i>whipped anchovy butter</i>	3.5
arancini <i>nduja, chorizo, taleggio</i>	6.5
smoked cod's roe tartlet <i>avruga caviar</i>	3.5

starters

chicken & duck liver parfait <i>plum, ginger, sourdough brioche</i>	9.5
jerusalem artichoke velouté <i>black autumn truffle, parmesan croutons (gf)</i>	11
roasted veal sweetbread <i>jerusalem artichoke velouté, black autumn truffle (gf)</i>	16
raviolo of orford lobster & crab <i>brown crab emulsion, chilli, lime</i>	21
bbq octopus <i>nduja, nero dressing, black olive (gf) (df)</i>	16.5
burrata on toast <i>parsley pesto, focaccia</i>	9.5

mains

beetroot risotto <i>smoked eel, walnut, horseradish, watercress (gf/ df)</i>	22
venison saddle <i>wild mushroom, pickled blackberry, salsify (gf)</i>	29.5
cantabrian anchovy spaghetti <i>oyster velouté, fennel, pangrattato</i>	19
wild cornish bass <i>cockle butter, caper, raisin, seaweed potatoes (gf)</i>	29
the unruly burger <i>brioche bun, onion jam, gorgonzola</i>	12.5
acorn-fed black pork <i>black pudding, lovage, black garlic, turnip</i>	28
glazed vacherin mont d'or <i>caramelised celeriac, polenta, hazelnut</i>	19
40-day aged hereford steak <i>parmesan chips, burnt onion, bone marrow sauce (gf/ df)</i>	
8oz ribeye	32
15oz sirloin on-the-bone	34.5
35-day aged beef sharer <i>dripping chips, caesar salad, bearnaise sauce, chorizo & nduja mac cheese</i>	
18oz chateaubriand	37.5 pp
35oz cote de boeuf	40 pp

sides

<i>dripping chips // seasonal greens // caesar salad // mac cheese</i>	4.5 each
<i>chorizo & nduja mac cheese</i>	5.5



puddings

calvados panna cotta <i>blackberry granita (gf)</i>	8
salted caramel tart <i>honeycomb, madagascan vanilla ice cream</i>	9.5
warm chocolate mousse <i>pump street chocolate, malted milk ice cream (gf)</i>	9.5

cheese

lancashire bomb *handmade using pasteurised cow's milk, wrapped in muslin and dipped in wax to produce a very full flavoured, powerful and textured cheese*

cropwell bishop *a blue stilton – semi soft, crumbly and creamy: made with raw (unpasteurised) cow's milk in nottinghamshire.*

st jude *a wonderful soft (unpasteurised) cheese, handmade in bungay from the fresh milk of a single herd of montbeliarde cows*

vacherin *a wonderfully, soft, resin centred, seasonal cow's milk cheese that is eagerly looked forward to enjoying during the colder months.*

driftwood (v) *a smooth and creamy pasteurised goat's cheese from somerset with lemony notes, a delicate saltiness and a dusting of ash*

3 cheeses 10.00

5 cheeses 15.00

Please inform us if you have any allergies or intolerances