



## nibbles

<b>giaraffa olives</b> <i>(v)</i>	4
<b>focaccia</b> <i>whipped anchovy or fen farm butter (v)</i>	3.5
<b>arancini</b> <i>nduja, chorizo, taleggio</i>	6.5
<b>crispy mersea oyster</b> <i>berring roe caviar, sea purslane</i>	3.5
<b>smoked cod's roe tartlet</b>	3.5

## starters

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

## mains

<b>beetroot risotto</b> <i>smoked eel, walnut, horseradish (gf/ df)</i>	22
<b>venison saddle</b> <i>wild mushroom, pickled blackberry, salsify</i>	29.5
<b>wild cornish bass</b> <i>cockle butter, caper, raisin, seaweed potatoes (gf)</i>	29
<b>the unruly burger</b> <i>brioche bun, onion jam, gorgonzola</i>	12.5
<b>glazed vacherin mont d'or</b> <i>caramelised celeriac, polenta, hazelnut</i>	19
<b>40-day aged hereford steak</b> <i>parmesan chips, burnt onion, bone marrow sauce (gf/ df)</i>	
8oz ribeye	32
15oz sirloin on-the-bone	34.5
<b>roast pork belly porchetta</b> <i>roasties, roots, greens (gf)</i>	19
<b>40-day aged roast beef</b> <i>roasties, roots, greens, yorkshire pudding</i>	21.5

## sunday special

<b>35 day aged beef sharer</b> <i>yorkshire pudding, dripping roasties, cauliflower cheese, roots &amp; gravy</i>	
18oz chateaubriand	37.5 pp
35oz cote de boeuf	40 pp

## sides

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



## puddings

<b>calvados panna cotta</b> <i>blackberry granita (gf)</i>	8
<b>plum &amp; almond crumble</b> <i>madagascan vanilla ice cream</i>	8
<b>warm chocolate mousse</b> <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 mont d'or** *a camembert style cheese characterised by a slightly truffle and garlic taste from hampshire cows.*

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

3 cheeses 10

5 cheeses 15

**Please inform us if you have any allergies or intolerances**