

nibbles

nocellara olives <i>(gf/ df)</i>	4.5
focaccia <i>anchovy butter (df)</i>	4
arancini <i>nduja & taleggio</i>	7.5
mersea oyster <i>pickled cucumber, horseradish, dill (gf)</i>	4.5
oyster & caviar <i>warm mersea oyster, oyster velouté, n25 umai heritage caviar (gf)</i>	8.5
smoked cod's roe tartlet <i>avruga caviar</i>	4
lardo di colonnata <i>crostini, pickled walnut (df)</i>	4

starters

chalk stream trout <i>crispy oyster, dill, apple (gf)</i>	17
chicken & duck liver parfait <i>crispy chicken skin, garden damson, beetroot, brown butter brioche</i>	13
white onion velouté <i>aleggio crostini, iberico ham (gf)</i>	14
venison battuta <i>autumn truffle, burford brown, crispbread (gf/ df)</i>	17
pansotti pasta <i>cavolo nero, walnut sauce, 3-year aged parmesan, anchovy</i>	13

mains

wild mushroom ravioli <i>burnt onion, smoked potato, sheep's milk</i>	24
pumpkin gnocchi <i>cashel blue, brown butter dressing</i>	21
black pork <i>stuffed cabbage, salsify, apple (gf)</i>	29
monkfish <i>peppercorn sauce, celeriac, seaweed potatoes (gf)</i>	29
veal sweetbread <i>jerusalem artichoke, black autumn truffle, braised shin (gf)</i>	33
steak tagliata <i>parmesan chips, burnt onion, bone marrow sauce (gf/ df)</i>	
40-day aged sirloin	37
50-day aged wagyu x dexter T-Bone	46
35oz wing-rib of 50-day aged hereford beef <i>(for two to share)</i>	44pp
<i>béarnaise, chorizo & nduja mac cheese, chicory & anchovy salad (gf/ df)</i>	

sides

<i>bone marrow sauce / / béarnaise</i>	3 each
<i>caesar salad / / mac cheese / / chicory & walnut salad (gf/ df)</i>	5
<i>savoy cabbage with chilli, garlic & almond (gf/ df) / / chorizo & nduja mac cheese</i>	6
<i>parmesan chips</i>	6.5

please inform us of any allergies: (gf)(df) gluten free/dairy free are often adaptations of our dishes (and may well differ to the original description)

a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the marginalised/disabled.

vegetarian

nibbles

nocellara olives <i>(gf/ df)</i>	4.5
focaccia <i>whipped fen farm butter (df)</i>	4

starters

white onion velouté <i>taleggio crostini (gf)</i>	13
pansotti pasta <i>cavolo nero, walnut sauce, 3-year aged parmesan</i>	13

mains

wild mushroom ravioli <i>burnt onion, smoked potato, sheep's milk</i>	24
pumpkin gnocchi <i>cashel blue, brown butter dressing</i>	21

sides

<i>chicory & walnut salad (gf/ df)</i>	5
<i>savoy cabbage with chilli, garlic & almond (df)</i>	6

puds

custard tart <i>honey & lavender, lemon sorbet</i>	10
70% tosier chocolate delice <i>bailey's ice cream, espresso</i>	11

vegan and dairy free puddings available, please enquire

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