

## nibbles

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

## starters

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

## mains

<b>wild mushroom ravioli</b> <i>burnt onion, smoked potato, sheep's milk (v)</i>	24
<b>monkfish</b> <i>peppercorn sauce, celeriac, seaweed potatoes (gf)</i>	29
<b>venison bolognese</b> <i>bucatini pasta, 3-year aged parmesan</i>	24
<b>40-day aged sirloin steak tagliata</b> <i>parmesan chips, burnt onion, bone marrow sauce (gf/ df)</i>	37
<b>roast 40-day aged beef</b> <i>roasties, roots, greens, yorkshire pudding (gf/ df)</i>	
<b>sirloin</b>	27
<b>fillet</b>	29
<b>upgrade to:</b> <i>ox cheek stuffed yorkshire pudding</i>	4
<b>roast loin of pork</b> <i>roasties, roots, greens (gf/ df)</i>	25
<b>35oz wing-rib of 50-day aged hereford beef</b> <i>(for two to share)</i>	42pp
<i>ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese</i>	

## sides

<i>bone marrow gravy // roasties</i>	4
<i>cauli cheese</i>	5

please inform us of any allergies: (gf)(df)(vgn) gluten free/dairy free/vegan 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

## pudding

**custard tart** *honey & lavender, lemon sorbet* 10

**70% tosier chocolate delicé** *bailey's ice cream, espresso* 11

**panna cotta** *calvados, blackberry sorbet* 10

**the unruly affogato** *espresso, vanilla ice cream, mascarpone, amaretto* 7.5

### add a liqueur

*baileys // amaretto // frangelico // jameson // edwards coffee // cointreau* 5.5

**bicerin** *70% tosier hot chocolate, cream, espresso* 9.5

*add baileys or frangelico for that extra boozy kick* 5.5

## unruly cheese board

**3 cheeses/5 cheeses** 12.5/17.5

**lancashire bomb** *full flavoured, powerful and textured cow's milk cheese (v)*

**vacherin mont d'or** *a supple, almost meltingly soft cheese, with notes of butter, hay and spruce wood on the finish*

**cashel blue** *is a semi-soft irish blue cheese which is slightly salty in flavour, with a creamy texture. it's full of character, but is not powerfully strong & boasts more of a medium strength (v)*

**driftwood** *smooth & creamy goat's cheese from somerset, lemon notes, delicate saltiness & dusting of ash (v)*

**st jude** *handmade in suffolk. small wrinkly, soft mould ripened cheese. savoury, buttery & light*

<b>lbv port</b>	<b>tawny port</b>	<b>recioto</b>
<i>50ml 5.5 // 125ml 12.5</i>	<i>50ml 7.5 // 125ml 13.5</i>	<i>50ml 8.5 // 125ml 17</i>

### dessert wine

*sauternes, bordeaux 2018* 8

*tokaji furmint, hungary 2019* 9

*florus, tuscan 2016* 11

### loose leaf tea

*jasmine pearls* 4

*pomegranate* 4

*darjeeling* 4

*breakfast* 4

*earl grey* 4

*dragonwell green* 4

*fresh mint* 4

### dessert cocktails

*bakewell tart* 13.5

*salted caramel martini* 13.5

### coffee

*macchiato* 4

*double espresso* 4.5

*flat white* 4

*americano* 4

*cappuccino* 4.5

*latte* 4.5