

nibbles

nocellara olives (gf*/df*)	4.5
focaccia anchovy butter (df*)	4
arancini nduja & taleggio	7.5
smoked cod's roe tartlet avruga caviar	4
lardo di colonnata crostini, pickled walnut (df*)	4
fried oyster dill, n25 umai heritage caviar (df*)	5.5
xo sauce, smoked chilli (df*)	4.5
	duo 9.5

starters

hand-dived orkney scallop crudo blood orange, grapefruit, chilli, smoked roe (gf*/df*)	19
poussin terrine liver parfait, walnut, brioche	14.5
parsley soup smoked eel, lardo di colonnata, garlic crostini (gf*)	13

mains

ricotta gnocchi cavolo nero pesto, pickled walnut, pecorino	23
cod loin mussel & potato ragu, caper, raisin, dill (gf*)	28
iberico pork morel mushroom, wild garlic, polenta (gf*)	31
40-day aged sirloin steak tagliata parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	38
bistecca alla fiorentina (T-Bone for two to share)	45pp
béarnaise, chorizo & nduja mac cheese, caesar salad (gf*/df*)	

sides

bone marrow sauce // béarnaise	3 each
caesar salad // mac cheese // chicory & walnut salad (gf*/df*)	5
savoy cabbage with chilli, garlic & almond (gf*/df*) // chorizo & nduja mac cheese	6
parmesan chips	7

*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.