

nibbles

nocellara olives (gf*/df*/v*)	4.5
focaccia anchovy butter (df*/v*)	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 orange, grapefruit, chilli, smoked roe (gf*/df*)	19
poussin terrine liver parfait, walnut, brioche	14.5
parsley soup iberico ham, lardo di colonnata, garlic crostini (gf*/v*)	13
bbq octopus nduja dressing, anchovy emulsion, pickled onion (gf*/df*)	18
girella pasta wild garlic, braised morel, pecorino, sheep's milk dressing (v*)	14

mains

ravioli casbel blue, nye valley asparagus, confit burford brown egg yolks (v*)	23
bucatini vongole mersea clams, mussels, chilli, garlic (df*)	24
steamed cod wild red prawn, cuttlefish, cime di rapa (gf*)	29
rack of lamb sweetbread pie, black olive, gem lettuce, anchovy	34
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
50 day-aged rib of beef (for two to share)	45pp
anchovy hollandaise, chorizo & nduja mac cheese, caesar salad (gf*/df*)	

sides

bone marrow sauce // anchovy hollandaise	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)(v) gluten free/dairy free/vegetarian 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.