

## nibbles

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

## starters

<b>hand-dived orkney scallop crudo</b> blood orange, grapefruit, chilli, smoked roe (gf*/df*)	19
<b>poussin terrine</b> liver parfait, walnut, brioche	14.5
<b>parsley soup</b> smoked eel, lardo di colonnata, garlic crostini (gf*)	13
<b>bbq octopus</b> nduja dressing, anchovy emulsion, pickled onion (gf*/df*)	18
<b>girella pasta</b> wild garlic, braised morel, pecorino, sheep's milk dressing	14

## mains

<b>cauliflower risotto</b> almond, taleggio, black garlic (gf*)	21
<b>ricotta gnocchi</b> cavolo nero pesto, pickled walnut, pecorino	23
<b>venison wellington</b> huntsman sauce, red cabbage, beetroot, treviso	38
<b>steamed cod</b> wild red prawn, cuttlefish, cime di rapa (gf*)	29
<b>iberico pork</b> morel mushroom, wild garlic, polenta (gf*)	31
<b>40-day aged sirloin steak tagliata</b> parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	38
<b>50-day aged rib of hereford beef</b> (for two to share) béarnaise, chorizo & nduja mac cheese, caesar salad (gf*/df*)	45pp

## 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.

# vegetarian

## nibbles

**nocellara olives** *(gf\*/df\*)* 4.5

**focaccia** *whipped fen farm butter (df\*)* 4

## starters

**parsley soup** *apple, garlic crostini (gf\*)* 13

**girella pasta** *wild garlic, braised morel, pecorino, sheep's milk dressing* 14

## mains

**ricotta gnocchi** *cavolo nero pesto, pickled walnut, pecorino* 23

**cauliflower risotto** *almond, taleggio, black garlic (gf\*)* 21

## sides

*chicory & walnut salad (gf\*/df\*)* 5

*savoy cabbage with chilli, garlic & almond (gf\*/df\*)* 6

## puds

**rhubarb crumble** *moscato custard, rhubarb sorbet, ginger* 11

**tosier 72% chocolate tart** *salted caramel, sheep's milk ice cream* 12

vegan and dairy free puddings available, please enquire

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