

nibbles

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

starters

hand-dived orkney scallop crudo orange, grapefruit, chilli, smoked roe (gf*)	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 cashel blue, nye valley asparagus, confit burford brown egg yolk (v)	23
bucatini vongole mersea clams, chilli, garlic (df*)	24
steamed cod wild red prawn, cuttlefish, cime di rapa (gf*)	29
40-day aged sirloin steak tagliata parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	38
roast 40-day aged beef roasties, roots, greens, yorkshire pudding (gf*/df*)	
sirloin	27
fillet	29
upgrade to: ox cheek stuffed yorkshire pudding	4
roast loin of pork roasties, roots, greens (gf/df)	25
40-day aged rib of hereford beef (for two to share)	45pp
ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese	

sides

bone marrow gravy // roasties	4
cauli cheese	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

tosier 72% chocolate tart <i>salted caramel, sheep's milk ice cream</i>	12
rhubarb crumble <i>moscato custard, rhubarb sorbet, ginger</i>	11
semifreddo <i>strawberry, white chocolate, elderflower</i>	10
the unruly affogato <i>espresso ice cream, mascarpone, amaretto</i>	7.5
add a liqueur <i>baileys // amaretto // frangelico // jameson // edwards coffee // cointreau</i>	5.5

unruly cheese board

3 cheeses/5 cheeses 12.5/17.5

pecorino *filled with umami flavours and a fruity sharpness and long-lasting saltiness, with a dry, and slightly dense texture (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*

lbv port	tawny port	recioto
<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

<i>sauternes, bordeaux 2018</i>	8
<i>tokaji furmint, hungary 2019</i>	9
<i>muscat, pfeiffer, australia</i>	7.5

loose leaf tea

<i>jasmine pearls</i>	4
<i>pomegranate</i>	4
<i>darjeeling</i>	4
<i>breakfast</i>	4
<i>earl grey</i>	4
<i>dragonwell green</i>	4
<i>fresh mint</i>	4

dessert cocktails

<i>bakewell tart</i>	13.5
<i>salted caramel martini</i>	13.5
<i>berry brandy</i>	13.5

coffee

<i>macchiato</i>	4
<i>double espresso</i>	4.5
<i>flat white</i>	4
<i>americano</i>	4
<i>cappuccino</i>	4.5
<i>latte</i>	4.5