

nibbles

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| 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 |

starters

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|---|------|
| hand-dived orkney scallop crudo blood orange, grapefruit, chilli, smoked roe (gf*) | 19 |
| chicken liver parfait crispy chicken skin, pickled walnut, sourdough brioche | 13.5 |
| parsley soup smoked eel, 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

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| ricotta gnocchi cavolo nero pesto, pickled walnut, pecorino (v) | 23 |
| 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 |
| leg of lamb boulangère potatoes, wild garlic, morels (gf*) | 29 |
| 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

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| 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

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| tosier 72% chocolate tart <i>salted caramel, sheep's milk ice cream</i> | 12 |
| rhubarb crumble <i>moscato custard, rhubarb sorbet, ginger</i> | 11 |
| panna cotta <i>madagascan vanilla, blood orange</i> | 10 |
| the unruly affogato <i>espresso, vanilla 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*

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|------------------------|------------------------|----------------------|
| lbv port | tawny port | recioto |
| 50ml 5.5 // 125ml 12.5 | 50ml 7.5 // 125ml 13.5 | 50ml 8.5 // 125ml 17 |

dessert wine

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

loose leaf tea

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|-------------------------|---|
| <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

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

coffee

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|------------------------|-----|
| <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 |