

nibbles

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

starters

cuttlefish bolognese <i>sopressini pasta, gremolata, 3-year aged parmesan</i> (df*)	17
poussin terrine <i>chicken & duck liver parfait, walnut, brioche</i>	14.5
bbq octopus <i>nduja dressing, anchovy emulsion, pickled onion</i> (gf*/df*)	18.5
isle of wight tomatoes <i>goat's cheese, basil sorbet, brodo</i> (v*)	13.5
hand-dived orkney scallop crudo <i>grapefruit, orange, chilli, avruga caviar</i> (gf*/df*)	19

mains

ricotta gnocchi <i>peperonata, courgette, aubergine</i> (v*)	23
bucatini vongole <i>mersea clams, mussels, chilli, garlic</i>	24
wild bass <i>orford lobster, shellfish orzo ragu</i>	36
new season lamb <i>sweetbread pie, black olive, gem lettuce, anchovy</i>	34
40-day aged sirloin steak tagliata <i>parmesan chips, burnt onion, bone marrow sauce</i> (gf*/df*)	38
bistecca alla fiorentina (T-bone, for two to share)	45pp
<i>anchovy hollandaise, chorizo & nduja mac cheese, caesar salad</i> (gf*/df*)	

sides

<i>bone marrow sauce / anchovy hollandaise</i>	3 each
<i>caesar salad / mac cheese / radicchio & walnut salad</i> (gf*/df*) / <i>spring greens, chilli, garlic & almond</i> (gf*/df*)	5
<i>chorizo & nduja mac cheese</i>	6
<i>parmesan chips</i>	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.