

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, smoked cucumber (df*)	5.5
xo sauce, chilli (df*)	4.5
smoked cod's roe tartlet avruga caviar	4

starters

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

mains

ricotta gnocchi peperonata, courgette, aubergine (v*)	23
bucatini vongole mersea clams, mussels, chilli, garlic	24
wild bass orford lobster, shellfish orzo ragu	36
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 middle white huntsman farm pork roasties, roots, greens (gf*/df*)	26
50-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