

## nibbles

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

## starters

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

## mains

<b>ricotta gnocchi</b> peperonata, courgette, aubergine (v*)	23
<b>new season lamb</b> sweetbread pie, black olive, gem lettuce, anchovy	34
<b>wild bass</b> orford lobster, shellfish orzo ragu, caper & raisin	39
<b>40-day aged sirloin steak tagliata</b> parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	38
<b>roast 40-day aged beef</b> roasties, roots, greens, yorkshire pudding (gf*/df*)	
<b>sirloin</b>	27
<b>fillet</b>	30
<b>upgrade to ox cheek stuffed yorkshire pudding</b>	4
<b>roast rack of pork</b> roasties, roots, greens (gf*/df*)	26
<b>50-day aged rib of hereford beef</b> (for two to share)	45pp
ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese	
<b>sides</b>	
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