

nibbles

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

starters

poussin terrine crispy skin, spiced orange, cranberry	14.5
bbq octopus nduja dressing, anchovy emulsion, pickled onion (gf*/df*)	18.5
girella pasta wild mushroom, pecorino, sheep's milk dressing	16
jerusalem artichoke velouté winter truffle, sourdough crumpet, iberico ham	14.5
chalk stream trout candied walnut, apple, castelfranco, celery	17

mains

mersea crab tonnamelli pasta, chilli, lemongrass, garlic	24
pumpkin risotto cashel blue, sage, black garlic	23
iberico pork roasted garlic, lardo & pancetta dressing, rosemary & garlic potatoes (gf*/df*)	29
veal sweetbread ossobuco ravioli, bone marrow sauce, gremolata	33
monkfish loin mussel & potato ragu, caper & raisin, dill	31
40-day aged sirloin steak tagliata parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	38
55-day aged bistecca alla fiorentina (T-bone, for two to share) roasted garlic bearnaise, chorizo & nduja mac cheese, radicchio & anchovy salad (gf*/df*)	45pp

sides

bone marrow sauce / roasted garlic bearnaise	3 each
caesar salad / mac cheese / radicchio & walnut salad (gf*/df*) / hispi cabbage chilli, garlic & almond (gf*/df*)	5
chorizo & nduja mac cheese	6
parmesan chips	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 disabled & Britten Pears Arts work with the marginalised/prisoners at HMP Warren Hill.