

## nibbles

<b>nocellara olives</b> (gf*/df*)	4.5
<b>focaccia</b> anchovy butter (v*/df*)	4
<b>smoked cod's roe tartlet</b> <i>avruga caviar</i>	4
<b>arancini</b> <i>nduja &amp; taleggio</i>	7.5
<b>fried oyster</b> <i>dill, n25 caviar, smoked cucumber (df*)</i>	5.5
<i>xo sauce, chilli (df*)</i>	4.5
	duo 9.5

## starters

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

## mains

<b>ricotta gnocchi</b> <i>peperonata, courgette, aubergine (v*)</i>	23
<b>wild bass</b> <i>beetroot, smoked cucumber &amp; roe butter sauce, fritelle di patate (gf*)</i>	29
<b>bucatini vongole</b> <i>mersea clams, mussels, chilli, garlic</i>	24
<b>40-day aged sirloin steak tagliata</b> <i>parmesan chips, burnt onion, bone marrow sauce (gf*/df*)</i>	38
<b>roast 40-day aged beef</b> <i>roasties, roots, greens, yorkshire pudding (gf*/df*)</i>	
<b>sirloin</b>	29
<b>fillet</b>	32.5
<i>upgrade to ox cheek stuffed yorkshire pudding</i>	4
<b>roast pork loin with crackling</b> <i>roasties, roots, greens, apple sauce (gf*/df*)</i>	26
<b>50-day aged rib of galloway beef</b> <i>(for two to share)</i>	45pp
<i>ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese</i>	

## sides

<i>bone marrow gravy // roasties</i>	4
<i>cauli cheese</i>	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