

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 each
lardo di colonnata crostini, walnut (df*)	4 each

oysters

	each	½ dozen
natural (gf*/df*)	4	23
grilled gremolata, garlic (gf*/df*)	5	29
pickled n25 caviar, cucumber (gf*/df*)	6.5	38
fried nduja xo sauce, chilli (df*)	5	29
be unruly dozen (df*)	56	

starters

rabbit terrine liver parfait, crispy prosciutto, muscat grape, brown butter brioche	14.5
bbq octopus nduja dressing, anchovy emulsion, pickled onion (gf*/df*)	18.5
venison raw haunch battuta, braised shin crostini, cavolo rapa, lovage (df*/gf*)	17
delica pumpkin & egg yolk raviolo sage, pine nut, black garlic (v*)	13.5
jerusalem artichoke soup black autumn truffle, tunworth, crispy chicken skin (gf*/v*)	14.5

mains

wild mushroom pansotti cashel blue, cavolo nero & walnut pesto (v*)	23
shellfish risotto wild red prawn, mersea crab, mussel, chilli, pickled fennel (gf*)	26
iberico pork roasted garlic, lardo & pancetta dressing, rosemary roast potatoes (gf*/df*)	31
wild bass smoked cucumber & roe butter sauce, fritelle di patate, beetroot (gf*)	29
pheasant roasted breast, braised leg hotpot, salsify, hazelnut** (gf*)	25
40-day aged sirloin steak tagliata parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	38
chateaubriand of hereford beef (for two to share) roasted garlic bearnaise, chorizo & nduja mac cheese, caesar salad (gf*/df*)	45pp

sides

bone marrow sauce (gf*df) // roasted garlic bearnaise (gf*df)	3 each
caesar salad // mac cheese // radicchio & walnut salad (gf*/df*)	5
chorizo & nduja mac cheese // broccoli, black garlic, smoked almond, pecorino (gf*/df*)	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). ** game may contain shot

a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the disabled & marginalised