

nibbles

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

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	26
iberico pork roasted garlic, lardo & pancetta dressing, rosemary roast potatoes (gf*/df*)	31
wild bass beetroot, smoked cucumber & roe butter sauce, fritelle di patate (gf*)	29
guinea fowl roasted breast, braised leg hotpot, salsify, hazelnut	28
40-day aged sirloin steak tagliata parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	38
bistecca alla fiorentina (T-Bone for two to share) roasted garlic bearnaise, chorizo & nduja mac cheese, caesar 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

*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 & marginalised