nibbles		oysters		
nocellara olives $(gf^*/df^*/v^*)$	4.5	natural (gf*/df*)	each 4	¹⁄₂ dozen 23
focaccia anchovy butter (df*/v*)	4	grilled gremolata, garlic (gf*/df*)	5	29
arancini nduja & taleggio	7.5	pickled n25 caviar, cucumber (gf*/df*)	6.5	38
smoked cod's roe tartlet avruga caviar	4 each	fried nduja xo sauce, chilli (df*)	5	29
lardo di colonnata crostini, walnut (df*)	4 each	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
partridge roasted breast, braised leg hotpot, salsify, hazelnut** (gf*)				25
shellfish risotto wild red prawn, mersea crab, mussel, chilli, pickled fennel (gf*)				26
40-day aged sirloin steak tagliata parmesan chips, burnt onion, bone marrow sauce (gf*/df*)				38
roast 40-day aged beef roasties, roots, greens, yorkshire pudding (gf*/df*) sirloin fillet upgrade to ox cheek stuffed yorkshire pudding				29 32.5 4
roast pork loin with crackling roasties, roots, greens, apple sauce (gf*/df*)				26
50-day aged rib of hereford beef (for two to share) ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese				45pp
sides				
bone marrow gravy // roasties cauli cheese				4 5

^{*}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