

nibbles

nocellara olives (gf*/df*/v*)	4.5
focaccia anchovy butter (df*/v*)	4
arancino nduja & taleggio	2 each
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 x.o sauce, chilli (df*)	5	29
be unruly dozen 3 of each (df*)	56	

starters

poussin terrine liver parfait, crispy prosciutto, muscat grape, brown butter brioche	15
chalk stream trout 'waldorf' walnut, celery, apple (gf*/df*)	17
italian white onion velouté iberico ham, taleggio crostini (gf*/v*)	14.5

mains

delica pumpkin risotto casbel blue, sage, black garlic (v*/gf*)	23
iberico pork cheek ravioli, lardo & pancetta dressing, gremolata	31
steamed wild halibut mussel, potato & seaweed ragu, vermouth, caper, raisin (gf*)	32
40-day aged sirloin steak tagliata parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	38
50-day aged rib 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*) // mustard mash	6
parmesan chips (gf*)	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