

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 xo sauce, chilli (df*)	5	29
be unruly dozen (df*)	56	

starters

rabbit terrine liver parfait, crispy prosciutto, muscat grape, brown butter brioche	15
bbq octopus nduja dressing, anchovy emulsion, pickled onion (gf*/df*)	18.5
chalk stream trout 'waldorf' walnut, celery, apple (gf*/df*)	17
italian white onion velouté iberico ham, taleggio crostini (gf*/v*)	14.5

mains

wild mushroom pansotti cashel blue, cavolo nero & walnut pesto (v*)	23
cromer crab tonnarelli pasta chilli, lime, garlic	26
steamed wild halibut mussel, potato & seaweed ragu, vermouth, caper, raisin (gf*)	31
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	29
fillet	32.5
upgrade to ox cheek stuffed yorkshire pudding	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)	45pp
ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese	

sides

bone marrow gravy // roasties	4
cauli cheese	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