

## nibbles

<b>nocellara olives</b> (gf*/df*/v*)	4
<b>focaccia anchovy butter</b> (df*/v*)	4.5
<b>arancino nduja &amp; taleggio</b>	2 each
<b>smoked cod's roe tartlet avruga caviar</b>	4 each
<b>lardo di colonnata crostini, walnut</b> (df*)	4 each

## oysters

	each	½ dozen
<b>natural</b> (gf*/df*)	4.25	24
<b>grilled gremolata, garlic</b> (gf*/df*)	5	29
<b>pickled n25 caviar, cucumber</b> (gf*/df*)	6.5	38
<b>fried nduja xo sauce, chilli</b> (df*)	5	29
<b>be unruly dozen 3 of each</b> (df*)	56	

## starters

<b>poussin terrine liver parfait, crispy chicken skin, orange, cointreau, brown butter brioche</b>	15
<b>bbq octopus nduja dressing, anchovy emulsion, pickled onion</b> (gf*/df*)	19.5
<b>sopressini pasta burford brown egg yolk, walnut emulsion</b> (v*)	14.5
<b>leek &amp; potato soup mussels, smoked haddock, garlic croutons</b> (gf*/v*)	15

## mains

<b>delica pumpkin risotto cashel blue, sage, black garlic</b> (v*/gf*)	25
<b>iberico pork cheek ravioli, lardo &amp; pancetta dressing, gremolata</b>	32
<b>cod loin 'in crosta' ink gnocchi, seaweed emulsion, trout roe, agretti</b>	29
<b>40-day aged sirloin steak tagliata parmesan chips, burnt onion, bone marrow sauce</b> (gf*/df*)	40
<b>bistecca alla fiorentina</b> (T-bone for two to share) roasted garlic hollandaise, chorizo & nduja mac cheese, caesar salad (gf*/df*)	45pp

## sides

<b>bone marrow sauce</b> (gf*/df*) // <b>roasted garlic hollandaise</b> (gf*)	3 each
<b>caesar salad</b> // <b>mac cheese</b> // <b>radicchio &amp; walnut salad</b> (gf*/df*)	5
<b>chorizo &amp; nduja mac cheese</b> // <b>broccoli, garlic, smoked almond, pecorino</b> (gf*/df*) // <b>mustard mash</b>	6
<b>parmesan chips</b> (gf*)	7.5

\*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