

nibbles

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

oysters

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

starters

poussin terrine <i>liver parfait, crispy chicken skin, orange, cointreau, brown butter brioche</i>	15
girella pasta <i>wild mushroom, sheep's milk dressing, ricotta salata</i> (v*)	14.5
italian white onion velouté <i>iberico ham, taleggio crostini</i> (gf*/v*)	15
hand-dived orkney scallop crudo <i>anchovy, caperberry, black olive, gentleman's relish</i> (gf*/df*)	19

mains

delica pumpkin risotto <i>cashel blue, sage, walnut</i> (v*/gf*)	25
steamed wild halibut <i>mussel, potato & seaweed ragu, vermouth, caper & raisin</i> (gf*)	36
wild mallard <i>roasted breast, braised leg pie, celeriac, huntsman</i>	29
40-day aged sirloin steak tagliata <i>parmesan chips, burnt onion, bone marrow sauce</i> (gf*/df*)	40
bistecca alla fiorentina <i>(T-Bone for two to share)</i> <i>roasted garlic hollandaise, chorizo & nduja mac cheese, caesar salad</i> (gf*/df*)	45pp

sides

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