

## nibbles

nocellara olives (gf*/df*/v*)	4
focaccia anchovy butter (df*/v*)	4.5
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*)	4.25	24
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 3 of each (df*)	56	

## starters

poussin terrine liver parfait, crispy chicken skin, orange, cointreau, brown butter brioche	15
bbq octopus nduja dressing, anchovy emulsion, pickled onion (gf*/df*)	19.5
girella pasta wild mushroom, sheep's milk dressing, ricotta salata (v*)	14.5
italian white onion velouté iberico ham, taleggio crostini (gf*/v*)	15
hand-dived orkney scallop crudo anchovy, caperberry, black olive, gentleman's relish (gf*/df*)	19

## mains

delica pumpkin risotto cashel blue, sage, walnut (v*/gf*)	25
cromer crab tagliolini pasta chilli, lime, garlic	27
iberico pork cheek ravioli, lardo & pancetta dressing, gremolata	32
steamed wild halibut mussel, potato & seaweed ragu, vermouth, caper & raisin (gf*)	36
wild mallard roasted breast, braised leg pie, celeriac, huntsman	29
40-day aged sirloin steak tagliata parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	40
bistecca alla fiorentina (T-Bone for two to share) roasted garlic hollandaise, chorizo & nduja mac cheese, caesar salad (gf*/df*)	45pp

## sides

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