

nibbles

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

oysters

	each	½ dozen
natural (gf*/df*)	4.25	24
grilled gremolata, seaweed (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

mains

delica pumpkin risotto cashel blue, sage, black garlic (v*/gf*)	25
 Cromer crab tonnarelli pasta chilli, lime, garlic	27
steamed cod mussel, potato & seaweed ragu, vermouth, caper & raisin (gf*)	28
beef wellington roasties, roots, greens, ox cheek yorkshire pudding	40
roast 40-day aged sirloin of beef roasties, roots, greens, yorkshire pudding (gf*/df*)	29
<i>upgrade to ox cheek stuffed yorkshire pudding</i>	4
roast pork with crackling apple sauce, roasties, roots, greens (gf*/df*)	27
50-day aged rib of hereford beef (for two to share)	45pp
<i>ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese</i>	

sides

	2
<i>extra gravy</i>	3
<i>bone marrow sauce</i>	4
<i>roasties</i>	5
<i>cauli cheese</i>	

*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