

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 gremolata, garlic (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

chicken & duck liver parfait <i>crispy chicken skin, yorkshire rhubarb, brown butter brioche</i>	15
bbq octopus <i>'nduja dressing, anchovy emulsion, pickled onion</i> (gf*/df*)	19.5
hand-dived orkney scallop crudo <i>smoked roe emulsion, blood orange, grapefruit, buttermilk</i> (gf*/df*)	19.5
leek & potato velouté <i>smoked haddock, quail's egg</i> (gf*/v*)	14

mains

wild mushroom risotto <i>cashel blue, sage, black garlic</i> (v*/gf*)	25
iberico pork presa <i>roasted garlic emulsion, tuscan potatoes, lardo dressing, gremolata</i> (gf*/df*)	32
skrei cod loin <i>mussel, pancetta & pearl barley orzotto, prosciutto velouté</i>	36
40-day aged sirloin steak tagliata <i>parmesan chips, burnt onion, bone marrow sauce</i> (gf*/df*)	40
50-day aged rib of hereford beef <i>(for two to share)</i>	45pp
<i>roasted garlic hollandaise, chorizo & nduja mac cheese, caesar salad</i> (gf*/df*)	

sides

<i>bone marrow sauce</i> (gf*/df*) // <i>roasted garlic bearnaise</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, black garlic, smoked almond, pecorino</i> (gf*/df*)	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