

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*)	4.5	25
grilled gremolata, seaweed (gf*/df*)	5	29
pickled n25 caviar, cucumber (gf*/df*)	6.5	38
fried 'nduja xo sauce, chilli (df*)	5	29
unruly quattro 1 of each (df*)	19	

starters

chicken & duck liver parfait <i>crispy chicken skin, grape, brown butter brioche</i>	15
octopus carpaccio <i>gentleman's relish, crispy caper, 'nduja dressing, anchovy (gf*/df*)</i>	19.5
raviolo <i>wild garlic, sheep's milk dressing</i>	14
veal sweetbread <i>mushroom & celeriac ragu, bone marrow sauce</i>	18.5
leek & potato soup <i>smoked haddock, mussels, garlic croutons (gf*/v*)</i>	15

mains

mushroom risotto <i>raedwald cheese, morels, black garlic (v*/gf*)</i>	25
mersea crab <i>pappardelle pasta, chilli, lime, garlic</i>	27
cod loin 'in crosta' <i>ink gnocchi, roe, butter sauce, agretti</i>	29
iberico pork pressa <i>slow cooked suet pudding, salt baked carrot, peppercorn sauce</i>	32
venison loin <i>beetroot, kale, grape mustard dressing (df*)</i>	34
40-day aged sirloin steak tagliata <i>parmesan chips, burnt onion, bone marrow sauce (gf*/df*)</i>	40
chateaubriand of hereford beef <i>(for two to share)</i> <i>peppercorn sauce, tuscan potatoes, caesar salad (gf*/df*)</i>	45pp

sides

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