

## nibbles

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

## oysters

	each	½ dozen
<b>natural</b> (gf*/df*)	4.5	25
<b>grilled</b> gremolata, seaweed (gf*/df*)	5	29
<b>pickled</b> n25 caviar, cucumber (gf*/df*)	6.5	38
<b>fried</b> nduja xo sauce, chilli (df*)	5	29
<b>unruly quattro</b> 1 of each (df*)	19	

## starters

<b>rabbit terrine</b> liver parfait, crispy prosciutto, grape, brown butter brioche	15
<b>octopus carpaccio</b> gentleman's relish, crispy caper & chorizo, anchovy (gf*/df*)	19.5
<b>sopressini pasta</b> burford brown egg yolk, walnut emulsion (v*)	13.5
<b>veal sweetbread</b> mushroom, celeriac ragu, bone marrow sauce	18.5
<b>leek &amp; potato soup</b> smoked ham hock, cashel blue, garlic croutons (gf*/v*)	15

## mains

<b>mushroom risotto</b> raedvald cheese, morels, black garlic (v*/gf*)	25
<b>steamed mussels</b> bucatini pasta, chilli, lime, garlic	27
<b>cod loin 'in crosta'</b> ink gnocchi, seaweed emulsion, trout roe, agretti	29
<b>roast 40-day aged beef</b> roasties, roots, greens, yorkshire pudding (gf*/df*)	
<b>sirloin</b>	29
<b>fillet</b>	32.5
upgrade to ox cheek stuffed yorkshire pudding	4
<b>roast pork with crackling</b> apple sauce, roasties, roots, greens (gf*/df*)	27
<b>50-day aged rib of hereford beef</b> (for two to share)	45pp
ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese	

## sides

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