nibbles		oysters		
nocellara olives (gf*/df*/v*)	4	natural (gf*/df*)	each 4.25	¹⁄₂ dozen 24
focaccia anchovy butter (df*/v*)	4	grilled gremolata, garlic (gf*/df*)	5	29
arancino nduja & taleggio	2 each	pickled n25 caviar, cucumber (gf*/df*)	6.5	38
smoked cod's roe tartlet avruga caviar	4 each	fried nduja xo sauce, chilli (df*)	5	29
lardo di colonnata crostini, walnut (df*)	4 each	unruly quattro 1 of each (df*)	19	
starters				
chicken & duck liver parfait crispy chicken skin, brown butter brioche, walnut				15
octopus carpaccio gentleman's relish, crispy caper, 'nduja dressing, anchovy (gf*/df*)				19.5
veal sweetbread mushroom & celeriac ragu, bone marrow sauce				18.5
leek & potato soup smoked haddock, mussels, garlic croutons (gf*/v*)				15
mains				
mushroom risotto raedwald cheese, morels, black garlic (v*/gf*)				26
cromer crab pappardelle pasta, chilli, lime, garlic				27
cod loin 'in crosta' ink gnocchi, roe, butter sauce, agretti				29
venison loin beetroot, kale, grape mustard dressing (df*)				34
roast 40-day aged beef roasties, roots, greens, yorkshire pudding(gf*/df*) sirloin fillet upgrade to ox cheek stuffed yorkshire pudding roast pork with crackling apple sauce, roasties, roots, greens (gf*/df*)				29 32.5 4 27
50-day aged rib of hereford beef (for two to share) ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese				45pp
sides				
extra gravy				2
bone marrow sauce roasties				3
cauli cheese				4 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

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