

nibbles

nocellara olives (gf*/df*/v*)	4
focaccia anchovy butter (df*/v*)	4
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*)	4.25	24
grilled gremolata, garlic (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 crispy chicken skin, brown butter brioche, walnut	15
octopus carpaccio gentleman's relish, crispy caper, 'nduja dressing, anchovy (gf*/df*)	19.5
wild garlic velouté baron bigod	15
cured chalk stream trout beetroot, apple, smoked roe	15

mains

mushroom risotto raedwald cheese, morels, black garlic (v*/gf*)	26
orford mussels pappardelle, chilli, garlic, lime	25
rabbit bolognese gnocchi, gremolata, aged parmesan	26
40-day aged sirloin steak tagliata parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	40
roast 40-day aged beef roasties, roots, greens, yorkshire pudding (gf*/df*)	
sirloin	29
fillet	32.5
upgrade to ox cheek stuffed yorkshire pudding	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
ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese	

sides

extra gravy	2
bone marrow sauce	3
roasties	4
cauli cheese	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