

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 <i>crispy chicken skin, brown butter brioche, walnut</i>	15
octopus carpaccio <i>gentleman's relish, crispy caper, 'nduja dressing, anchovy</i> (gf*/df*)	19.5
wild garlic velouté <i>baron bigod</i>	15
cured chalk stream trout <i>beetroot, apple, smoked roe</i>	15

mains

mushroom risotto <i>raedwald cheese, morels, black garlic</i> (v*/gf*)	26
orford mussels <i>pappardelle, chilli, garlic, lime</i>	25
rabbit bolognese <i>gnocchi, gremolata, aged parmesan</i>	26
40-day aged sirloin steak tagliata <i>parmesan chips, burnt onion, bone marrow sauce</i> (gf*/df*)	40
roast 40-day aged beef <i>roasties, roots, greens, yorkshire pudding</i> (gf*/df*)	
sirloin	29
fillet	32.5
<i>upgrade to ox cheek stuffed yorkshire pudding</i>	4
roast pork with crackling <i>apple sauce, roasties, roots, greens</i> (gf*/df*)	27
50-day aged rib of hereford beef <i>(for two to share)</i>	45pp
<i>ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese</i>	

sides

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