nibbles	oysters
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nocellara olives $(gf^*/df^*/v^*)$	4	natural (gf*/df*)	4.5	25 dozen
focaccia anchovy butter (df*/v*)	4	grilled gremolata, roasted 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*)	20	
starters				
hand-dived orkney scallop crudo gentleman's relish, crispy caper, 'nduja dressing, anhony (gf*/df*)			21	
wild garlic velouté cashel blue tortellini, new season peas, iberico ham (v*)			16	
chicken & duck liver parfait crispy chicken skin, brown butter brioche, walnut			15	
chalk stream trout asparagus, roe butter sauce, raisin puree (gf*)			18	
mains				
roasted veal sweetbread 'ossobuco ravioli' - braised veal shin, bone marrow sauce, wild garlic gremolata			33	
suffolk wild bass black olive & potato ragu, brown crab & chilli sauce, burnt lemon			30	
mushroom risotto raedwald cheese, morels, black garlic (v*/gf*)			26	
venison loin beetroot, kale, grape mustard dressing			34	
from the grill				
				40
13oz sirloin steak tagliata (on the bone) upgrade to				40
11oz olive fed british wagyu rib eye 8oz olive fed british wagyu flat iron				75
served with parmesan chips, burnt onion, bo	ne marrow so	nuce (gf*/df*)		55
350z bistecca alla fiorentina (T-bone for two to share) roasted garlic hollandaise, 'nduja & chorizo mac cheese, caesar salad (gf*/df*)				45pp
iron age wild boar sharing board (for two to share) bbq cutlet, crispy fried head, glazed belly, crispy crackling puff, apple sauce, dripping chips, chorizo dressing, caesar salad			lad	35pp
sides bone marrow sauce (gf*/df*) // roasted garlic holland caesar salad // radicchio & walnut salad (gf*/df*) / broccoli, garlic, smoked almond, pecorino (gf*/df*) // parmesan chips (gf*)	/ mac chees			3 each 5 6 7.5

each ½ dozen

^{*}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). a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the disabled & marginalised and Britten Pears Arts work with HMP Warren Hill