

## nibbles

|                                                  |        |
|--------------------------------------------------|--------|
| <b>nocellara olives</b> (gf*/df*/v*)             | 4      |
| <b>focaccia anchovy butter</b> (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, roasted garlic (gf*/df*) | 5    | 29      |
| <b>pickled</b> n25 caviar, cucumber (gf*/df*)      | 6.5  | 38      |
| <b>fried</b> 'nduja & sauce, chilli (df*)          | 5    | 29      |
| <b>unruly quattro</b> 1 of each (df*)              | 20   |         |

## starters

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| <b>hand-dived orkney scallop crudo</b> gentleman's relish, crispy caper, 'nduja dressing, anchovy (gf*/df*) | 21 |
| <b>wild garlic velouté</b> cashel blue tortellini, new season peas, iberico ham (v*)                        | 16 |
| <b>chicken &amp; duck liver parfait</b> crispy chicken skin, brown butter brioche, walnut                   | 15 |
| <b>chalk stream trout</b> asparagus, roe butter sauce, raisin puree (gf*)                                   | 18 |

## mains

|                                                                                                                 |      |
|-----------------------------------------------------------------------------------------------------------------|------|
| <b>roasted veal sweetbread</b> 'ossobuco ravioli' - braised veal shin, bone marrow sauce, wild garlic gremolata | 33   |
| <b>suffolk wild bass</b> black olive & potato ragu, brown crab & chilli sauce, burnt lemon                      | 32   |
| <b>mushroom risotto</b> raedwald cheese, morels, black garlic (v*/gf*)                                          | 26   |
| <b>devon duck breast</b> slow cooked leg cannelloni, beetroot, kale, grape mustard                              | 30   |
| <b>steak tagliata</b> parmesan chips, burnt onion, bone marrow sauce (gf*/df*)                                  |      |
| 13oz sirloin (on the bone)                                                                                      | 40   |
| 11oz olive fed british wagyu rib eye                                                                            | 75   |
| 8oz olive fed british wagyu flat iron                                                                           | 55   |
| <b>35oz bistecca alla fiorentina</b> (T-bone for two to share)                                                  | 45pp |
| roasted garlic hollandaise, 'nduja & chorizo mac cheese, caesar salad (gf*/df*)                                 |      |

## sides

|                                                                                |        |
|--------------------------------------------------------------------------------|--------|
| bone marrow sauce (gf*/df*) // roasted garlic hollandaise (gf*)                | 3 each |
| caesar salad // radicchio & walnut salad (gf*/df*) // mac cheese (v*)          | 5      |
| broccoli, black garlic, smoked almond, pecorino (gf*/df*) // 'nduja mac cheese | 6      |
| parmesan chips (gf*)                                                           | 7.5    |

\*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). 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