

nibbles

			each	½ dozen
nocellara olives (gf*/df*/v*)	4	natural (gf*/df*)	4.5	25
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	

oysters

starters

hand-dived orkney scallop crudo gentleman's relish, crispy caper, 'nduja dressing, anchovy (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 (gf*)	32
mushroom risotto taleggio cheese, morels, black garlic (v*/gf*)	26
devon duck breast slow cooked leg cannelloni, beetroot, grape mustard	30
steak tagliata parmesan chips, burnt onion, bone marrow (gf*/df*)	
13oz sirloin (on the bone)	40
11oz olive fed british wagyu rib eye	75
8oz olive fed british wagyu flat iron	55
bistecca alla fiorentina (T-bone for two to share)	45pp
roasted garlic hollandaise, 'nduja & chorizo mac cheese, caesar salad (gf*/df*)	

sides

bone marrow (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