nibbles		oysters		
nocellara olives (gf*/df*/v*)	4	natural (gf*/ df*)	each 4.5	¹⁄₂ dozen 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	
starters				
chicken & duck liver parfait crispy chicken skin, brown butter brioche, walnut				15
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
chalk stream trout asparagus, roe butter sauce, raisin puree (gf*)				18
mains				
mushroom risotto taleggio cheese, morels, black garlic (v*/gf*)				26
suffolk wild bass black olive & potato ragu, brown crab & chilli sauce, burnt lemon				32
devon duck roasted breast, slow cooked leg cannelloni, beetroot, kale, grape mustard dressing				30
roast 40-day aged beef roasties, roots, greens, yorkshire pudding (gf*/df*) sirloin fillet upgrade to ox cheek stuffed yorkshire pudding				29 32.5 4
large black rare breed pork sharing roast (for two to share) roasted cutlet, glazed belly, crispy head, crispy crackling puff, roasties, roots, greens, lardo grany, apple sauce				35pp
50-day aged rib of hereford beef (for two to share) ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese				45pp
sides				
extra gravy bone marrow gravy 				2 3
roasties cauli cheese				4 5

<sup>\*</sup>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