

nibbles

nocellara olives (gf*/df*/v*)	4
focaccia anchovy butter (df*/v*)	4
arancino nduja & taleggio	2 each
smoked cod's roe tartlet arruga caviar	4 each
lardo di colonnata crostini, walnut (df*)	4 each

oysters

	each	½ dozen
natural (gf*/df*)	4.5	25
grilled gremolata, roasted garlic (gf*/df*)	5	29
pickled n25 caviar, cucumber (gf*/df*)	6.5	38
fried nduja & o sauce, chilli (df*)	5	29
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
isle of wight tomatoes 'in brodo' goat's cheese tortellini, black olive (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
roasted veal sweetbread 'ossobuco ravioli' - braised veal shin, bone marrow sauce, wild garlic gremolata	33
roast 40-day aged beef roasties, roots, greens, yorkshire pudding (gf*/df*)	
sirloin	29
fillet	32.5
upgrade to ox cheek stuffed yorkshire pudding	4
roast cutlet of 60-day aged dingley dell pork sharing board (for two to share)	28.5p
roasted cutlet, crispy head, maple-glazed belly, crispy crackling puff, roasties, roots, greens, lardo gravy, apple sauce	p
50-day aged rib of hereford beef (for two to share)	45pp
ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese	

sides

extra gravy	2
bone marrow gravy	3
roasties	4
cauli cheese	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