

## nibbles

|                                                  |        |                                                    | each | ½ dozen |
|--------------------------------------------------|--------|----------------------------------------------------|------|---------|
| <b>nocellara olives</b> (gf*/df*/v*)             | 4      | <b>natural</b> (gf*/df*)                           | 4.5  | 25      |
| <b>focaccia</b> anchovy butter (df*/v*)          | 4      | <b>grilled</b> gremolata, roasted garlic (gf*/df*) | 5    | 29      |
| <b>arancino</b> 'nduja & taleggio                | 2 each | <b>pickled</b> n25 caviar, cucumber (gf*/df*)      | 6.5  | 38      |
| <b>smoked cod's roe tartlet</b> avruga caviar    | 4 each | <b>fried</b> 'nduja x o sauce, chilli (df*)        | 5    | 29      |
| <b>lardo di colonnata</b> crostini, walnut (df*) | 4 each | <b>unruly quattro</b> 1 of each (df*)              | 20   |         |

## starters

|                                                                                                           |                               |
|-----------------------------------------------------------------------------------------------------------|-------------------------------|
| <b>hand-dived orkney scallop crudo</b> gentleman's relish, 'nduja, chorizo, anchovy (gf*/df*)             | 21                            |
| <b>stuffed courgette flower</b> ricotta, peperonata, basil (gf*/v*)                                       | 16                            |
| <b>chicken &amp; duck liver parfait</b> crispy chicken skin, brown butter brioche, pickled girolles, dill | 15                            |
| <b>native lobster tail</b> warm tomato salad, burnt lemon, black olive, parmesan (gf*)                    | 24 half tail<br>45 whole tail |

## mains

|                                                                                                         |      |
|---------------------------------------------------------------------------------------------------------|------|
| <b>roasted veal sweetbread</b> braised shin 'ossobuco', risotto milanese (gf*)                          | 33   |
| <b>suffolk wild bass</b> black olive & potato ragu, roe butter sauce, caper & raisin, asparagus (gf*)   | 32   |
| <b>pappardelle pasta</b> chilli, mascarpone, smoked almond, tomato (v*)                                 | 26   |
| <b>iberico pork</b> presa, belly, pea & ham, morel, gnocchi, peppercorn sauce                           | 29   |
| <b>steak tagliata</b> parmesan chips, burnt onion, bone marrow (gf*/df*)                                |      |
| 13oz sirloin (on the bone)                                                                              | 40   |
| 11oz olive fed english wagyu rib eye                                                                    | 75   |
| 8oz olive fed english wagyu flat iron                                                                   | 55   |
| <b>bistecca alla fiorentina</b> (T-bone, for two to share)                                              | 45pp |
| roasted garlic hollandaise, 'nduja & chorizo mac cheese, isle of night tomato & burrata 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      |
| 'nduja mac cheese                                                                                  | 6      |
| parmesan chips (gf*) // charred hispi cabbage, unruly x o, black garlic, chilli & nut crunch (df*) | 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