

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 x'o sauce, chilli (df*)	5	29
unruly quattro 1 of each (df*)	20	

starters

chicken & duck liver parfait crispy chicken skin, brown butter brioche, pickled girolles, dill	15
hand-dived orkney scallop crudo gentleman's relish, 'nduja, chorizo, anchovy (gf*/df*)	21
stuffed courgette flower ricotta, peperonata, basil (gf*/v*)	16.5
native lobster tail isle of night tomatoes, burnt lemon, black olive, parmesan (gf*)	25 half tail 45 whole tail

mains

roasted veal sweetbread braised shin 'ossobuco', risotto milanese (gf*)	34.5
whole stuffed sea bream shellfish sauce, iberico chorizo & potato ragu (gf*)	29
pappardelle pasta chilli, mascarpone, smoked almond, tomato (v*)	26
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
60-day aged pork sharing roast (for two to share)	35pp
roasted cutlet, glazed belly, crispy head, crispy crackling puff, roasties, roots, greens, lardo gravy, apple sauce	
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	3
bone marrow gravy	4
roasties	5
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