

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, garlic (gf*/df*)	5	29
pickled n25 caviar, cucumber (gf*/df*)	6.5	38
fried nduja x/o sauce, chilli (df*)	5	29
be unruly quattro 1 of each (df*)	20	

starters

chicken & duck liver parfait crispy skin, spiced orange, cranberry, brown butter brioche	15
white onion velouté iberico ham, taleggio gougere, chive	14.5
wild mushroom ravioli pecorino cream, truffle, gremolata, black garlic (v*)	17
hand dived orkney scallop crudo candied walnut, apple, castelfranco, celery (gf*)	21

mains

wild mallard wellington duck fat potatoes, creamed sprouts, bread sauce	29
gnocchi caramelised salsify, hazelnut dressing, chard (v*)	25
iberico pork presa, belly, cauliflower, black pudding, lardo & pancetta dressing	31
steamed halibut brown crab & potato ragu, shellfish sauce, burnt lemon, dill (gf*)	33
steak tagliata parmesan chips, burnt onion, bone marrow (gf*/df*)	
13oz sirloin (on the bone)	40
8oz olive fed english wagyu flat iron	55
bistecca alla fiorentina (T-bone for two to share)	45pp
roasted garlic bearnaise, chorizo & nduja mac cheese, caesar salad (gf*/df*)	

sides

bone marrow sauce (gf*/df*) // roasted garlic bearnaise (gf*/df*)	4 each
caesar salad // mac cheese // radicchio & walnut salad (gf*/df*)	5
chorizo & '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). ** game may contain shot

a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the disabled & marginalised