

nibbles

			each	½ dozen
nocellara olives (gf*/df*/v*)	4	natural (gf*/df*)	4.5	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 x'o sauce, chilli (df*)	5	29
lardo di colonnata crostini, walnut (df*)	4 each	unruly quattro 1 of each (df*)	20	

starters

hand-dived orkney scallop crudo gentleman's relish, pea & iberico ham, anchovy (gf*/df*)	21
stuffed courgette flower ricotta, peperonata, basil (gf*/v*)	16.5
chicken & duck liver parfait crispy chicken skin, brown butter brioche, pickled girolles, dill	15
native lobster tail warm tomato salad, 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, burnt lemon, potato ragu (gf*)	29
pappardelle pasta chilli, mascarpone, smoked almond, tomato (v*)	26
iberico pork presa, belly, apricot, peanut, chorizo & 'nduja dressing	31
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 hollandaise, 'nduja & chorizo mac cheese, isle of night tomato & burrata salad (gf*/df*)	

sides

bone marrow sauce (gf*/df*) // roasted garlic hollandaise (gf*)	4 each
caesar salad // mac cheese (v*)	5
'nduja mac cheese // isle of night tomato & burrata salad	6
parmesan chips (gf*) // charred hispi cabbage, gremolata, black garlic, lardo & pancetta dressing (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