## nibbles

## oysters

nocellara olives $(gf^*/df^*/v^*)$	4	natural (gf*/df*)	<b>each</b> 4.5	<b>¹∕₂ dozen</b> 25
focaccia anchory 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 xo sauce, chilli (df*)	5	29
lardo di colonnata crostini, walnut (df*)	4 each	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, pea, iberico ham, anchovy (gf*/df*)	21
stuffed courgette flower ricotta, peperonata, basil (gf*/ v*)	16.5
native lobster tail isle of wight 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 fillet upgrade to ox cheek stuffed yorkshire pudding	29 32.5 4
<b>60-day aged pork sharing roast</b> (for two to share) roasted cutlet, glazed belly, crispy head, crispy crackling puff, roasties, roots, greens, lardo gravy, apple sauce	35рр
<b>50-day aged rib of hereford beef</b> (for two to share) 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