

## nibbles

<b>nocellara olives</b> (gf*/df*/v*)	4
<b>focaccia</b> anchovy butter (df*/v*)	4
<b>arancino</b> nduja & taleggio	2 each
<b>smoked cod's roe tartlet</b> arruga caviar	4 each
<b>lardo di colonnata</b> crostini, walnut (df*)	4 each

## oysters

	each	½ dozen
<b>natural</b> (gf*/df*)	4.5	25
<b>grilled</b> gremolata, roasted garlic (gf*/df*)	5	29
<b>pickled</b> n25 caviar, cucumber (gf*/df*)	6.5	38
<b>fried</b> nduja x'o sauce, chilli (df*)	5	29
<b>unruly quattro</b> 1 of each (df*)	20	

## starters

<b>scorched mackerel</b> tonnato dressing, iberico ham, anchovy, caper (gf*/df*)	17
<b>stuffed courgette flower</b> ricotta, peperonata, basil (gf*/v*)	16.5
<b>chicken &amp; duck liver parfait</b> crispy chicken skin, brown butter brioche, pickled apple & blackberry	15
<b>native lobster tail</b> warm tomato salad, burnt lemon, black olive, parmesan (gf*)	25 half tail 45 whole tail

## mains

<b>monkfish</b> caponata dressing, smoked aubergine, courgette (gf*, pesc*)	31
<b>roasted veal sweetbread</b> braised shin 'ossobuco', risotto milanese (gf*)	34.5
<b>cappelletti pasta</b> sweetcorn, girolles, pancetta (v*)	26
<b>roast 40-day aged beef</b> roasties, roots, greens, yorkshire pudding (gf*/df*)	
<b>sirloin</b>	29
<b>fillet</b>	32.5
upgrade to ox cheek stuffed yorkshire pudding	4
<b>60-day aged pork sharing roast</b> (for two to share)	35pp
roasted cutlet, glazed belly, crispy head, crispy crackling puff, roasties, roots, greens, lardo gravy, apple sauce	
<b>50-day aged rib of hereford beef</b> (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