nibbles		oysters		
			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
mushroom arancino cashel blue	2 each	fried nduja xo sauce, chilli (df*)	5	29
smoked cod's roe tartlet avruga caviar	4 each	unruly quattro 1 of each (df*)	20	
lardo di colonnata crostini, walnut (df*)	4 each			
starters				
scorched mackerel tonnato dressing, iberico ham, anchovy, caper (gf*/df*/pesc*)				16
tortellini in brodo wild duck, partridge, game consommé, gremolata, 3-year-aged parmesan				17
broccoli soup smoked almond pesto, gorgonzola (gf*/ v*)				14
chicken & duck liver parfait crispy chicken skin, brown butter brioche, pickled apple & blackberry				15
mains				
cod loin caponata dressing, smoked aubergine, courgette (gf*/pesc*)				29
venison loin braised shoulder, celeriac, wild mushroom, grape mustard dressing				38
cappelletti pasta sweetcorn, girolles, pancetta (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 35pp
60-day aged pork sharing roast (minimum 2 people)  roasted cutlet, glazed belly, crispy ham hock, crispy crackling puff, roasties, roots, greens, lardo gravy, apple sauce				ЭЭрр
50-day aged rib of hereford beef (for two to share) ox cheek stuffed yorkshire pudding, roasties, roots, greens, hone marrow gravy, cauli cheese				45pp
sides				
extra gravy bone marrow gravy roasties cauli cheese 'nduja & chorizo cauli cheese				3 4 5 5 6

<sup>\*</sup>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