

nibbles

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

oysters

	each	½ dozen
natural (gf*/df*)	4.5	25
grilled gremolata, roasted garlic (gf*/df*)	5	29
pickled n25 caviar, cucumber (gf*/df*)	6.5	37
fried 'nduja x.o. sauce, chilli (df*)	5	29
unruly quatro 1 of each (df*)	20	

starters

scorched mackerel tonnato dressing, iberico ham, anchovy, caper (gf*/df*/pesc*)	16
tortellini in brodo pheasant, game consommé, gremolata, 3-year-aged parmesan	17
white onion soup smoked almond pesto, gorgonzola gongere, prosciutto (gf*/v*)	14.5
chicken & duck liver parfait crispy chicken skin, brown butter brioche, pickled apple & blackberry	15

mains

cod loin smoked eel, mussel, caper & raisin, seaweed potato ragu (gf*/pesc*)	31
roasted gnocchi delicata pumpkin, rainbow chard, pumpkin seed dressing (v*)	26
venison loin braised shoulder, celeriac, wild mushroom, grape mustard dressing	38
iberico pork presa, belly, cauliflower, black pudding, apple, guanciale & pancetta dressing	32
sirloin steak tagliata parmesan chips, burnt onion, bone marrow (gf*/df*)	40
bistecca alla fiorentina (for two to share)	
T-bone	47pp
rib cutlet	45pp

garlic hollandaise, 'nduja & chorizo mac cheese, caesar salad (gf*/df*)

sides

bone marrow sauce (gf*/df*) // roasted garlic hollandaise (gf*)	4 each
caesar salad // mac cheese (v*)	5
'nduja mac cheese // raddichio & walnut salad (v*)	6
parmesan chips (gf*) // charred hispi cabbage, 'nduja x.o., peanut (df*/gf*)	7.5

*please inform us of any allergies: (gf)(df)(v)(pesc) gluten free/dairy free/vegetarian/ pescatarian 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