

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 gougère 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 quattro 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 gougere, 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
venison loin braised shoulder, celeriac, wild mushroom, grape mustard dressing	38
roasted gnocchi delicia pumpkin, sage, brown butter & pumpkin seed dressing (v*)	26
roast 40-day aged beef roasties, roots, greens, yorkshire pudding (gf*/df*)	
sirloin	29
fillet	32.5
upgrade to ox cheek stuffed yorkshire pudding	4
60-day aged pork sharing roast (minimum 2 people)	35pp
roasted cutlet, glazed belly, crispy ham hock, crispy crackling puff, roasties, roots, greens, lardo gravy, apple sauce	
50-day aged rib of hereford beef (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