nibbles

nocellara olives *(gf*/df*/v*)* 4

focaccia *anchovy butter (v*)* 4

arancino *'nduja & taleggio* 2 each

mushroom arancino *cashel blue* 2 each

smoked cod roe *avruga caviar* 4 each

lardo di colonnata *crostini, walnut (df*)* 4 each

oysters

	each	½ dozen
natural *(gf*/df*)*	4.5	25
grilled *gremolata, black olive (gf*/df*)*	5	29
pickled *bloody mary dressing, celery (gf*/df*)*	5	29
fried *iberico x.o., chive, parmesan (df*)*	6	35
unruly quattro *1 of each (df*)*	20	

starters

wild garlic soup *gorgonzola, croutons, pesto (gf*/v*)* 14

beetroot cured trout *apple, sheep's milk dressing, dill (gf*)* 17

rabbit raviolo *pancetta velouté, iberico ham, tarragon* 16

chicken & duck liver parfait *crispy chicken skin, brown butter brioche, rhubarb, orange* 16

mains

skrei cod loin *avruga caviar sauce, sprouting broccoli, potato ragu (gf*/pesc*)* 31

risotto *truffle, pea, 3-year aged parmesan (gf*/v*)* 26

iberico pork *braised cheek tortellono, stuffed morel, gremolata, wild garlic (gf*)* 34

venison *parsnip, pear, aerated mash, huntsman sauce (gf*)* 38

sirloin steak tagliata *parmesan chips, burnt onion, bone marrow (gf*/df*)* 41

bistecca alla fiorentina *(for two to share)*
      porterhouse 55pp
      rib cutlet 49pp
bone marrow sauce, 'nduja & chorizo mac cheese, caesar salad (gf*/df*)

sides
bone marrow sauce (gf*/df*) 4 each
caesar salad // mac & cheese (v*) 5
'nduja mac & cheese // chicory & 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.