

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)	
T-bone	52pp
rib cutlet	49pp
<i>garlic hollandaise, 'nduja & chorizo mac cheese, caesar salad</i> (gf*/df*)	

sides

<i>bone marrow sauce</i> (gf*/df*)	4 each
<i>caesar salad // mac & cheese</i> (v*)	5
<i>'nduja mac & cheese // chicory & walnut salad</i> (v*)	6
<i>parmesan chips</i> (gf*) // <i>charred hispi cabbage, 'nduja x.o., peanut</i> (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.