

## nibbles

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

## oysters

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

<b>wild garlic soup</b> gorgonzola, croutons, pesto (gf*/v*)	14
<b>chalk stream cured trout</b> blood orange, chilli, smoked almond (gf)	17
<b>grilled octopus</b> black olive, fennel, chilli (gf*/df*/pesc*)	21
<b>chicken &amp; duck liver parfait</b> crispy chicken skin, brown butter brioche, rhubarb, orange	16

## mains

<b>skrei cod loin</b> caper & raisin, seaweed potatoes, brown butter hollandaise (gf*/pesc*)	31
<b>risotto</b> truffle, pea, 3-year aged parmesan (gf*/v*)	26
<b>lamb rack</b> crispy sweetbread, braised belly, asparagus, mash	38
<b>iberico pork</b> braised cheek tortellono, stuffed morel, gremolata, wild garlic (gf*)	34
<b>sirloin steak tagliata</b> parmesan chips, burnt onion, bone marrow (gf*/df*)	41

### **bistecca alla fiorentina** (for two to share)

bone marrow sauce, 'nduja & chorizo mac cheese, caesar salad (gf\*/df\*)

**rib cutlet**

**T-bone**

49pp

52pp

## sides

<b>bone marrow sauce</b> (gf*/df*)	4 each
<b>caesar salad // mac &amp; cheese</b> (v*)	5
<b>'nduja mac &amp; cheese // chicory &amp; walnut salad</b> (v*)	6
<b>parmesan chips</b> (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.