

nibbles

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

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	

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

mains

skrei cod loin caper & raisin, seaweed potatoes, brown butter hollandaise (gf*/pesc*)	31
risotto truffle, pea, 3-year aged parmesan (gf*/v*)	26
lamb rack crispy sweetbread, braised belly, asparagus, mash	38
iberico pork braised cheek tortellono, stuffed morel, gremolata, wild garlic (gf*)	34
sirloin steak tagliata parmesan chips, burnt onion, bone marrow (gf*/df*)	41
bistecca alla fiorentina (for two to share)	
<i>bone marrow sauce, 'nduja & chorizo mac cheese, caesar salad</i> (gf*/df*)	
rib cutlet	49pp
T-bone	52pp
porterhouse	55pp

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.