

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

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, sheep's milk yoghurt, smoked almond, dill (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
ricotta tortellini asparagus, pea, parmesan brodo (v*)	26
lamb rack crispy sweetbread, braised belly, asparagus, mash	38
iberico pork braised cheek raviolo, 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)

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

rib cutlet

49pp

porterhouse

55pp

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.