

nibbles

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

oysters

	each	½ dozen
natural (gf*/df*)	4.5	25
grilled gremolata, black olive (gf*/df*)	5	29
pickled n25 umai caviar, gherkin (gf*/df*)	7	40
fried iberico x.o., chive, parmesan (df*)	6	35
unruly quattro 1 of each (df*)	21	

starters

crispy artichokes fennel & dill, caponata, sheep's milk (v*)	14
chicken & duck liver parfait black cherry, apple, crispy chicken skin, brown butter brioche	16
cured halibut pickled jalapeno, lime, olive oil (gf*/pesc*)	19
dry aged beef battuta 'cacio e pepe', gherkin (gf*)	19

mains

wild sea bass caper & raisin, seaweed potatoes, brown butter hollandaise (gf*/pesc*)	32
poussin girolles, sweetcorn, mash, butter sauce	28
parmesan gnocchi isle of night tomatoes, black olive dressing, burnt lemon (v*)	26
native lobster bucatini pasta, chilli, lime, peanut	55
iberico pork presa cheek raviolo, stuffed courgette flower, peperonata (gf*)	33
sirloin steak tagliata parmesan chips, burnt onion, bone marrow (gf*/df*)	41

bistecca alla fiorentina (for two to share)

roasted garlic bearnaise, 'nduja & chorizo mac cheese, isle of night tomato & parmesan salad (gf*/df*)

rib cutlet	49pp
T-bone	52pp
porterhouse	55pp

sides

bone marrow sauce (gf*/df*)	4 each
caesar salad // mac & cheese (v*)	5
'nduja mac & cheese // chicory salad (v*)	6
parmesan chips (gf*) // charred hispi cabbage, bacon & blue cheese	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 charities including the Red Rose Chain's work with the disabled & marginalised. Thank you for your support on this difficult issue.