

## nibbles

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

## oysters

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

## starters

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

## mains

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| <b>lemon sole</b> roe butter sauce, dill, seaweed potatoes (gf*/pesc*)              | 32 |
| <b>poussin</b> girolles, sweetcorn, mash, butter sauce                              | 28 |
| <b>pansotti pasta</b> smoked almond, mascarpone, basil, red pepper sauce (v*)       | 26 |
| <b>native lobster</b> risotto, chilli, lime (pesc*)                                 | 55 |
| <b>iberico pork presa</b> cheek raviolo, stuffed courgette flower, peperonata (gf*) | 33 |
| <b>sirloin steak tagliata</b> 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 wight tomato & salted ricotta salad (gf\*/df\*)

### T-bone porterhouse

52pp  
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.