

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, garlic (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
confit chicken terrine fig & date chutney, walnut, brown butter brioche	16
cured halibut pickled jalapeño, lime, olive oil (gf*/pesc*/df*)	19
dry aged beef battuta ‘cacio e pepe’, gherkin (gf*)	19

mains

lemon sole roe butter sauce, dill, seaweed potatoes (gf*/pesc*)	33
poussin girolles, sweetcorn, mash, butter sauce	28
pansotti pasta smoked almond, mascarpone, basil, red pepper sauce (v*)	26
native lobster risotto, chilli, lime (gf*/pesc*)	55
iberico pork presa pig’s cheek, caramelised apple, cauliflower, iberico ham, tuscan potato	33
40-day aged longhorn beef steak	
parmesan chips, peppercorn butter, bone marrow, garlic bearnaise, burnt onion (gf*/df*)	
sirloin tagliata	42
rib cutlet (for two to share)	49pp
T-bone (for two to share)	52pp
porterhouse (for two to share)	55pp

sides

bone marrow sauce (gf*/df*)	4 each
caesar salad // mac & cheese (v*)	5
‘nduja mac & cheese	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* and *Space for the Wild*. Thank you for your support on this difficult issue.