

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, 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

celeriac soup crispy prosciutto, walnut dressing, apple, celery (gf*/v*)	14
hand-dived orkney scallop crudo orange, sheep's milk yoghurt, smoked almond, dill (gf/df*)	21
chicken & duck liver parfait crispy chicken skin, brown butter brioche, cranberry jam, spiced mulled wine	16
mersea crab raviolo chilli, lime, shellfish bisque (pesc*)	19

mains

wild halibut mussels, leeks, roe butter sauce, seaweed potatoes (gf*/pesc*)	35
risotto delicata pumpkin, ricotta, brown butter & hazelnut dressing, crispy kale (v*)	26
wild mallard wellington faggot stuffed morel, salsify, savoy cabbage, blackberry	32
iberico pork braised cheek raviolo, cauliflower, gremolata, black pudding, guanciale & lardo dressing (gf*)	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 // isle of wight tomato & salted ricotta 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* and *Space for the Wild*. Thank you for your support on this difficult issue.