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

jerusalem artichoke velouté *taleggio, black autumn truffle (v*)* 15

rabbit 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

stone bass *roe butter sauce, dill, seaweed potatoes (gf*/pesc*)* 32

mallard *wild mushrooms, celeriac, blackberry (gf*)* 28

veal sweetbread *orzo 'milanese', bone marrow*

ricotta gnudi *delica squash, pumpkin seed, brown butter dressing, sage (v*)* 26

iberico pork presa *pig's cheek, caramelised apple, cauliflower, iberico ham, tuscan potato (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	6
parmesan chips // charred hispi cabbage, bacon & blue cheese (gf/df*)*	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.**