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

stone bass *mussels, leeks, potato ragu (gf*/pesc*)* 35

risotto *delica pupkin, ricotta, brown butter & hazelnut dressing, crispy kale (v*)* 26

wild mallard wellington *faggot stuffed morel, salsify, chard, blackberry* 32

iberico pork *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 // 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.**