

RUBEDO

SEASONAL FOOD + REAL WINE

November 2nd

Focaccia 2.5 / Nocellara olives 3 / Salted almonds 3.5
Gnocco fritto and lardo di Colonnata 7.5 / Mortadella 6

Pork rillettes, toast and cornichons 8
Girolles, soft boiled egg and roast garlic on toast 8
Burrata, roast squash, balsamic and oregano 8
Chicory, pink navel orange and candied walnuts 7
Salt hake fritters and chilli mayo 7.5

Gnocchi con gorgonzola 12
Two slip soles, seaweed and paprika butter, cider 18
Roast wood pigeon, figs, hazelnuts and lardo 17
Slow braised ox cheek and celeriac remoulade 15

Neal's Yard cheese, green tomato chutney and crackers
Baron bigod / Kirkhams Lancashire / Brightwell ash
6 each / 10 for two / 14 for three

Twice baked chocolate cake and crème fraîche 8
Rice pudding and raspberry jam 6.5
Poached pear, mascarpone and brown butter shortbread 7