

NUDI

Before you start

- Daily Bread with soft whipped butter, toasted seeds and sea salt 4
- Nocerella green olives 3
- Fire-Roasted Oysters with Nduja butter (3 oysters) 13

Starters

- Aged Ricotta Gnuddi with parmesan and brown butter dressing, crispy sage 8.3
- Roasted Aubergine salad, with harissa dressing and pomegranate seeds 7.5
- Jerusalem artichoke soup, fish mousse agnolotti and tarragon oil 8
- Smoked Haddock Scotch egg with fragrant curry mayonnaise 9
- Pressed Ham Hock terrine with burned leeks, crispy bread and homemade Piccalilli 8.9
- Dill Cured Salmon Carpaccio, mustard seed caviar and lemon mayonnaise 9

Mains

- Hake with potato cake, mussel and saffron sauce, stuffed cabbage and mussel popcorn 20
- Roasted Roasted Carrots with black rice risotto, carrot top pesto and parsnip crisps 16.50
- Baked Cod with chickpea and butter bean stew, caramelised onion and bacon jam 18.50
- Rabbit Ragout with Pappardelle pasta and 30-month aged Parmesan 17
- BBQ Octopus with Sumac, silky mash, Romesco sauce and crispy kale 29
- Slowly Cooked Pork Belly, butternut squash pure, roasted fennel, apple sauce and pork scratching 20

Sides

- Charred Cauliflower, honey and chilli, yogurt dressing 4
- Hand-cut chips, homemade tomato ketchup 4.5
- Tender Stem Broccoli with roasted pepper spread, crispy kale 4.5
- Winter leaves, anchovy dressing 4