



THE
**UNRULY
PIG**
PUB & KITCHEN

Private Dining at The Unruly Pig



For larger parties (and for those guests booking our Private Dining Room) we offer our Classic and Premier party menus. In addition, for the most special occasions, we also offer a Bespoke menu – a memorable and exquisite experience where we create a menu personalised to you. Whether it be a five-course tasting menu or a banquet of whole suckling pig carved in the room by Head Chef, Dave Wall, you tell us what you would like us to cook and leave the rest to us.

Classic

white onion soup
roquefort & thyme croutons

buck rarebit
ham hock, duck egg

smoked mackerel salad
beetroot, horseradish, watercress

beetroot salad (vegan)
watercress, hazelnut

unruly burger (served pink)
roquefort, fries

polenta burger (vegan)
cream cheese, chilli, fries

rack of pork (minimum 3 persons, served pink)
crackling, olive oil mash, braised cabbage

whole grilled sea bream
black olive, caper & anchovy crushed potatoes

ribeye steak (£8pp supplement)
bone marrow, dripping potatoes, roasted onions

pump street chocolate
delice, salted caramel

apple crumble (available vegan)
vanilla ice cream

panna cotta
espresso, walnut, mascarpone

Three courses £30

Premier

burrata

orange, walnut, italian leaves

raviolo

chicken, pancetta, parsley velouté

chalk stream trout

nduja, nero, fennel

italian leaf salad (vegan)

orange, walnut, balsamic

cod loin

brown crab risotto, prawn, chilli, samphire

glazed beetroot (vegan)

toasted seeds, cream cheese, hazelnut

rump of lamb

anchovy hollandaise, thyme polenta, turnip

guinea fowl

potato terrine, spiced carrot, stem broccoli

pump street chocolate

duo of mousse, brownie, pistachio

salted caramel

custard tart, honeycomb, milk puree

panna cotta

vanilla, plum, almond

Three courses £36

Bespoke

Here are just some examples of the dishes we can bespoke for you to create your own special menu that very special celebration or event.

<p>canapes arancini // crispy oysters // duck liver parfait // seared octopus // steak tartare // crab crostini</p> <p>starters rabbit and foie gras terrine, armagnac, brioche // smoked squab pigeon, jerusalem artichoke, pancetta // suffolk asparagus, parmesan custard, hazelnut</p> <p>fish/shellfish smoked eel raviolo, lovage velouté, pancetta, apple // raw scottish scallops, oyster mayo, sea herbs // wild halibut tranche, salt baked celeriac, crispy cockles</p> <p>mains blaxhall venison wellington, turnip, damson // whole suckling pig, thyme roasties, mustard sauce // butter roasted grouse, wild mushroom, caramelised salsify, blackberry</p> <p>puddings rhubarb trifle, basil, vanilla, pistachio // salted caramel custard tart, honeycomb, jersey milk // pear and almond treacle tart, dulce de leche ice cream</p>
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We request please that the whole party has the same starter, main and pudding inclusive of dietary needs. Please note that the above dishes are only suggestions and are dependent on seasonality.

And here's example Bespoke menu just to whet your appetite at £47 pp.

<p>trio of quail cauliflower, black pudding</p> <p>...</p> <p>treacle cured beef fillet oxtail croustilliant, potato terrine, smoked celeriac</p> <p>...</p> <p>salted caramel custard tart, honeycomb, milk purée</p>
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