

Because we freshly cook our dishes, sometimes there can be a wait in excess of 25 minutes.



lunch gluten free

starters

soup	7.5
white onion, ham hock, blue cheese crouton	
salad	8 / 12
pumpkin, radicchio, toasted seeds, walnut	
duck	8.5
liver parfait, toastie, plum	
salmon	9.5
treacle cured, pickled kohlrabi, sourdough	

mains

unruly burger	11.5
roquefort, onion jam	
beef shin	12.75/
ragu, linguine pasta, parmesan	16
pheasant	18.5
risotto, delicata pumpkin, sage, pancetta	
hake	20
sourdough crust, celeriac, roast chicken sauce	
mallard	22
faggot, glazed salsify, blackberry	
40 day aged ribeye steak *	26
bone marrow dressing, caramelised onion, potato & parmesan chips	

sides

italian leaf salad	3.5
seasonal greens	3.75
fries	3.75

Vegetarian, kids, gluten and dairy free menus are also available.

*We cook most of our meat rare/pink. Please inform us if you would prefer a different cook.

puddings & cheese

pear crumble date, nut, sorbet <i>Sauternes 50ml: 6, 125ml: 13.5</i>	8
vanilla panna cotta pistachio, pomegranate, clementine <i>Orange Muscat 50ml: 4.5, 125ml 10.5</i>	8
‘hot chocolate’ warm pump street chocolate mousse, salted caramel, honeycomb <i>Banyuls 50ml: 4.5, 125ml: 10.5</i>	8.5
cheese (ask to see our cheese list) <i>Recioto 50ml: 7.5, 125ml: 16.5</i>	3 for 9.75 / 5 for 13.75

If you have any food allergies or intolerances, please speak to a member of the team before ordering. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. A discretionary service charge of 10% will be added to parties of six and over. **25p from every ribeye steak sale is donated to support prisoners at HM Prison Warren Hill via Aldeburgh Music’s Community Education Outreach Programme