

nibbles

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|-------------------------------------------------------------|------|
| unruly sourdough whipped brown butter & miso butter (df) | 3 pp |
| olives nocellara (gf, df) | 4 |
| arancini nduja, chorizo, taleggio, yoghurt | 6.5 |

starters

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|----------------------------------------------------------------------------------------|------|
| soup delica pumpkin, oregano pesto, taleggio (gf) | 8.5 |
| duck liver parfait sourdough brioche, mandarin, pecan | 9 |
| mersea crab tonnarelli pasta, chilli, spring onion, brown crab emulsion (df, gf) | 11.5 |
| chalk stream trout horseradish, oyster, cucumber (gf) | 11.5 |

mains

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|-----------------------------------------------------------------------------------------|-------|
| unruly burger blue cheese, onion jam, brioche | 11.75 |
| gnocchi anchovy, rosemary, parmesan (gf, df) | 17 |
| seared octopus nduja XO, risotto nero | 21 |
| stout braised beef featherblade jerusalem artichoke, truffled mash, cavolo nero (df) | 23 |
| mallard celeriac, black pudding, apple (gf) | 24 |
| 40-day aged ribeye steak parmesan chips, caramelised onion, bone marrow (gf, df) | 27.5 |

sides

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|----------------------------------|------|
| dripping chips (df) | 4 |
| seasonal greens (v, vgn, gf, df) | 4 |
| mac cheese | 4.75 |
| chorizo & nduja mac cheese | 5 |

today's specials

dry aged chateaubriand (for two to share)

bearnaise sauce, parmesan chips, purple
sprouting broccoli, chilli, garlic

37pp



set menu

two courses for 18.5, third course 4.5

soup
white onion, blue cheese

roasted partridge breast
celeriac, plum, hazelnut

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slow braised beef ragu
bucatini pasta, parmesan

gnocchi puttanesca
nduja, tomato, anchovy, olive, caper

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pump street chocolate
mousse, mango sorbet

crumble
plum, almond, vanilla ice cream