

## nibbles

<b>giaraffa olives</b>	4
<b>unruly sourdough focaccia</b> <i>whipped anchovy or fen farm butter</i>	3
<b>arancini</b> <i>nduja, chorizo, taleggio</i>	6.5

## starters

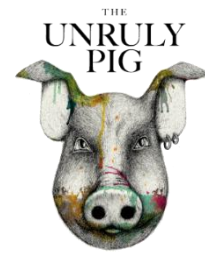
<b>chicken liver parfait</b> <i>peach, ginger, pistachio, sourdough brioche</i>	9.5
<b>tomato consommé</b> <i>isle of wight tomatoes, rarebit crouton</i>	10
<b>orford half lobster tail</b> <i>isle of wight tomato consommé, thermidor crouton</i>	21
<b>bbq octopus</b> <i>nduja, nero dressing, black olive (gf) (df)</i>	15
<b>burrata on toast</b> <i>grilled focaccia, summer truffle pesto</i>	12

## mains

<b>guinea fowl</b> <i>charred hispi, aged parmesan, hazelnut</i>	24
<b>gnocchi</b> <i>peperonata, courgette, black olive (gf) (df)</i>	19
<b>cornish monkfish</b> <i>clams, jersey royals, raisin, sea herbs (gf)</i>	28
<b>the unruly burger</b> <i>brioche bun, onion jam, gorgonzola</i>	12
<b>acorn-fed black pork</b> <i>black pudding, lovage, black garlic, turnip</i>	28
<b>wellington</b> <i>mushroom &amp; goat's cheese, potato terrine, tender broccoli</i>	24
<b>40-day aged ribeye steak</b> <i>parmesan chips, burnt onion, bone marrow sauce (gf) (df)</i>	28
<b>35 day-aged shorthorn beef (for two)</b>	37.5pp
<b>18oz chateaubriand or 36oz entrecôte</b> <i>nduja hollandaise, tomato &amp; anchovy salad, ratte potatoes, artichoke, pancetta, garlic (gf) (df)</i>	

## sides

<i>mac cheese // nduja &amp; chorizo mac cheese // dripping chips // seasonal greens // caesar salad</i>	4.5 each
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## puddings

<b>semifreddo</b> <i>white chocolate, strawberry consommé</i>	8.5
<b>meringue</b> <i>raspberry granita, white peach, mint</i>	8
<b>pump street chocolate</b> <i>mousse &amp; cake, amaretto poached cherries, pistachio</i>	9

## cheese

**lancashire bomb** *handmade using pasteurised cow's milk, wrapped in muslin and dipped in wax to produce a very full flavoured, powerful and textured cheese.*

**cropwell bishop** *a blue stilton – semi soft, crumbly and creamy. made with raw (unpasteurised) cow's milk in nottinghamshire.*

**st jude** *a wonderful soft (unpasteurised) cheese, handmade in bungay from the fresh milk of a single montbeliarde cow*

**tunworth** *a camembert style cheese characterised by a slightly truffle and garlic taste from hampshire cows.*

**driftwood (v)** *a smooth and creamy pasteurised goat's cheese from somerset with lemony notes, a delicate saltiness and a dusting of ash.*

3 cheeses 9.75

5 cheeses 13.75