

nibbles

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

starters

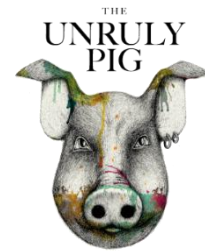
chicken liver parfait <i>peach, ginger, pistachio, sourdough brioche</i>	9.5
tomato consommé <i>isle of wight tomatoes, rarebit crouton</i>	10
bbq octopus <i>nduja, nero dressing, black olive (gf) (df)</i>	15
burrata on toast <i>grilled focaccia, summer truffle pesto</i>	12

mains

guinea fowl <i>charred hispi, aged parmesan, hazelnut</i>	24
gnocchi <i>caponata, courgette, smoked aubergine</i>	19
cornish monkfish <i>clams, jersey royals, raisin, sea herbs (gf)</i>	28
the unruly burger <i>brioche bun, onion jam, gorgonzola</i>	12
acorn-fed black pork <i>black pudding, lovage, black garlic, turnip</i>	28
wellington <i>mushroom & goat's cheese, potato terrine, tender broccoli</i>	23
40-day aged ribeye steak <i>parmesan chips, burnt onion, bone marrow sauce (gf/df)</i>	28
rack of pork <i>roasties, roots, greens (gf)</i>	19.5
40-day aged roast beef (served pink/rare) <i>roasties, roots, greens, yorkshire pud</i>	21.5
35 day-aged chateaubriand beef (for two) <i>yorkshire pudding, dripping roasties, cauliflower cheese, roots & gravy</i>	37.5pp

sides

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

semifreddo <i>white chocolate, strawberry consommé</i>	8.5
meringue <i>raspberry granita, white peach, mint</i>	8
pump street chocolate <i>mousse & 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 herd of montbeliarde cows*

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

