



Unruly New Year

four courses £65

nibbles

*unruly focaccia, whipped farm butter
tartlet of cured chalk stream trout, roe & seaweed
rendlesham venison tartare*

starters

oyster veloute *smoked eel & lardo toastie, pickled apple*

delica pumpkin tortellini *sage, brown butter, caper*

rabbit terrine *celeriac, pancetta, trompette*

octopus *nduja, nero, black olive, burnt lemon*

mains

anjou pigeon *seared duck liver, preserved plum, pedro ximenez*

nori steamed halibut *brown crab hollandaise, caviar potatoes, sea herbs*

risotto of perigord truffle *glazed vacherin, chives*

50-day dry aged hereford beef *salsify, parsley, bone marrow*

desserts

pump street chocolate *espresso martini ice cream*

passionfruit semifreddo *coconut sorbet, mango*

earl grey panna cotta *roasted pear, p× raisins*

three cheeses & biscuits (£2 supplement)

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 montbeliarde cows*

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

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