



nibbles

giaraffa olives (<i>v</i>)	4
focaccia <i>whipped anchovy or fen farm butter (v)</i>	3.5
arancini <i>nduja, chorizo, taleggio</i>	6.5

starters

chicken & duck liver parfait <i>plum, ginger, sourdough brioche</i>	9.5
jerusalem artichoke velouté <i>black autumn truffle, parmesan croutons</i>	10
roasted veal sweetbread <i>jerusalem artichoke velouté, black autumn truffle</i>	15
half an orford lobster & crab <i>brown crab emulsion, chilli, lime</i>	20
bbq octopus <i>nduja, nero dressing, black olive (gf) (df)</i>	15
taleggio <i>parsley pesto, focaccia</i>	9.5

mains

beetroot risotto <i>smoked eel, walnut, horseradish (gf/df)</i>	22
wild cornish brill <i>lobster butter sauce, saffron potatoes, girolles, leek (gf)</i>	32
the unruly burger <i>brioche bun, onion jam, gorgonzola</i>	12.5
slow cooked beef shin ragu <i>bucatini pasta, aged parmesan, pesto</i>	19
acorn-fed black pork <i>black pudding, lovage, black garlic, turnip</i>	28
glazed tunworth <i>caramelised celeriac, polenta, hazelnut</i>	20
40-day aged ribeye steak <i>parmesan chips, burnt onion, bone marrow sauce (gf/df)</i>	29.5
roast pork belly porchetta <i>roasties, roots, greens (gf)</i>	19
40-day aged roast beef (rare) <i>roasties, roots, greens, yorkshire pudding</i>	21.5

sunday special

35 day-aged chateaubriand beef (for two) <i>yorkshire pudding, dripping roasties, cauliflower cheese, roots & gravy</i>	37.5pp
--	--------

sides	4.5
<i>cauli cheese / mac cheese / / dripping chips / seasonal greens / caesar salad</i>	each
<i>nduja & chorizo mac cheese</i>	5.25

puddings

calvados panna cotta <i>blackberry granita (gf)</i>	8
salted caramel tart <i>madagascan vanilla ice cream, honeycomb</i>	9
warm chocolate mousse <i>pump street chocolate, malted milk ice cream (gf)</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 *a smooth and creamy pasteurised goat's cheese from somerset with lemony notes, a delicate saltness and a dusting of ash. (v)*

3 cheeses 9.75

5 cheeses 13.75