

# An Unruly New Year!

**duo of mersea oysters**

*(optional additional course, £7.5 supplement)*

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**smoked cod's roe tartlet, avruga caviar  
arancini of nduja & taleggio**

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**unruly sourdough brioche** *whipped brown butter*

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**hand-dived orkney scallop crudo** *blood orange, fennel, pink grapefruit, brown crab*  
**cauliflower velouté** *caper, raisin, almond*

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**wild boar raviolo** *gremolata, lardo dressing*  
**agnolotti** *3-year aged parmesan, italian black truffle*

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**40-day dry aged beef wellington** *ox cheek & potato terrine, bone marrow, black garlic*  
**celeriac wellington** *caramelised salsify, wild mushroom*

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**honey & lavender custard tart** *lemon sorbet, honeycomb*  
**unruly 'tiramisu'** *72% tosier chocolate, espresso, mascarpone, amaretto*

**£90 per guest**