

the unruly lunch menu

unruly sourdough focaccia <i>whipped anchovy butter</i>	4
smoked cod's roe tartlet <i>avrugá caviar, seaweed</i>	4
oyster & caviar <i>warm mersea oyster, oyster velouté, n25 umai heritage caviar</i>	8.5
arancini <i>nduja, chorizo, taleggio</i>	7.5

lin's garden pumpkin salad <i>radicchio, iberico ham, honey dressing</i>	
<i>or</i>	
black olive risotto <i>anchovy, 3-year aged parmesan, chilli</i>	
<i>or</i>	
cauliflower velouté <i>hazelnut pesto, sage</i>	

venison bolognese <i>bucatini pasta, 3-year aged parmesan</i>	
<i>or</i>	
pumpkin gnocchi <i>cashel blue, brown butter dressing</i>	
<i>or</i>	
butley mussels <i>gremolata, nduja</i>	

ticklemore <i>maple, walnut tartlet, chicory</i>	
<i>or</i>	
panna cotta <i>calvados, blackberry granita</i>	
<i>or</i>	
the unruly affogato <i>amaretto, mascarpone, espresso</i>	

£32.5 for three courses

please inform us of any allergies

a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the marginalised/disabled.