

Unruly Feasting Menu

To Begin

smoked cod's roe tartlets *avruga caviar*
nocellara olives
unruly sourdough focaccia *whipped fen farm butter*
chicken & duck liver parfait
arancini *nduja & taleggio*
mersea oyster *picked cucumber, horseradish, dill*
burrata *orange, grapefruit, chilli*

The Main Event

roasted fillet of rare breed beef
roasted rack of pork
roasties
yorkshire puddings
seasonal roots
cauliflower cheese
seasonal greens
gravy

To Finish

freshly baked tosier chocolate brownie *salted caramel ice cream*
panna cotta *calvados, blackberry granita*

£55 per guest

Seasonal alterations may apply. Alternative vegetarian main courses available upon request