

festive set menu

oyster & caviar <i>warm mersea oyster, oyster velouté, n25 umai heritage caviar</i>	8.5
arancini <i>nduja, chorizo, taleggio</i>	7.5
unruly sourdough focaccia <i>whipped brown butter</i>	4
smoked cod's roe tartlet <i>avruga caviar, seaweed</i>	3.5

white onion soup <i>perl las crostini</i>	
<i>or</i>	
game terrine <i>cranberry & plum, chicory, sourdough brioche</i>	
<i>or</i>	
chalk stream trout <i>oyster, smoked eel, apple, avruga caviar</i>	

hand-dived orkney scallop crudo <i>iberico ham, black winter truffle, smoked roe emulsion</i>	13
<i>(optional additional course)</i>	

gnocchi <i>delica pumpkin, brown butter & caper dressing</i>	
<i>or</i>	
cod loin <i>black olive risotto, chilli, basil</i>	
<i>or</i>	
pigeon wellington <i>duck fat potatoes, creamed sprouts, caramelised salsify</i>	

muscovado panna cotta <i>christmas pudding ice cream</i>	
<i>or</i>	
72% tosier ugandan chocolate <i>baileys, espresso</i>	
<i>or</i>	
the unruly affogato <i>amaretto, mascarpone, espresso</i>	

£32.50 for three courses