

# the unruly lunch menu

<b>unruly sourdough focaccia</b>	<i>whipped anchovy butter</i>	4
<b>smoked cod's roe tartlet</b>	<i>avruga caviar</i>	4
<b>oyster &amp; caviar</b>	<i>warm mersea oyster, oyster velouté, n25 umai heritage caviar</i>	8.5
<b>arancini</b>	<i>nduja, chorizo, taleggio</i>	7.5
<b>lardo di colonnata</b>	<i>crostini, pickled walnut</i>	4

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<b>chicken &amp; duck liver parfait</b>	<i>crispy chicken skin, garden damson, beetroot, brown butter brioche</i>	
	<i>or</i>	
<b>burrata</b>	<i>apple, chicory, dill</i>	
	<i>or</i>	
<b>butternut squash velouté</b>	<i>brown butter dressing</i>	

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<b>hand-dived orkney scallop crudo</b>	<i>iberico ham, apple, cavolo rapa, smoked roe emulsion, dill</i>	13
	<i>(optional additional course)</i>	

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<b>venison bolognese</b>	<i>bucatini pasta, 3-year aged parmesan</i>	
	<i>or</i>	
<b>pumpkin gnocchi</b>	<i>cashel blue, brown butter dressing</i>	
	<i>or</i>	
<b>saffron risotto</b>	<i>mussels, chilli</i>	

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<b>vacherin</b>	<i>maple &amp; walnut tartlet</i>	
	<i>or</i>	
<b>custard tart</b>	<i>honey &amp; lavender, lemon sorbet</i>	
	<i>or</i>	
<b>the unruly affogato</b>	<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.