

# Be Unruly Tasting Thursday

**oyster & caviar** *warm mersea oyster, oyster velouté, n25 umai heritage caviar* 8.5  
**mersea oyster** *pickled cucumber, horseradish, dill* 4.5

**arancini** *chorizo, nduja*  
**smoked cod's roe tartlet** *avruqa caviar*

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**unruly sourdough focaccia**  
*anchovy butter*

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**butternut squash soup**  
*taleggio, toasted pumpkin seeds*

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**hand-dived orkney scallop crudo**  
*iberico ham, apple, cavolo rapa, smoked roe emulsion (optional course, £13)*

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**chalk stream trout**  
*risotto, saffron, mussels*

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**rare breed dry-aged beef**  
*black garlic, gremolata, ox cheek, creamed potato*

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**custard tart**  
*boney & lavender, lemon sorbet*

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**£49 per guest**

**70% tosier chocolate**  
*baileys ice cream*

# Be Unruly Tasting Thursday

**beetroot & tarragon crostini**

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**unruly sourdough focaccia**  
*whipped fen farm butter*

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**butternut squash soup**  
*taleggio crostini*

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**burrata**  
*chicory, walnut, apple*

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**wild mushroom ravioli**  
*burnt onion, smoked potato, sheep's milk*

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**custard tart**  
*honey & lavender, lemon sorbet*

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**70% tosier chocolate delice**  
*baileys ice cream*

**£49 per guest**

*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.*