

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*

crostini *whipped chicken liver, pickled walnut*
smoked cod's roe tartlet *avrug caviar*

unruly sourdough focaccia
anchovy butter

white onion soup
talleggio crostini

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

braised cod loin
black olive risotto, mussels, chilli

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

custard tart
honey & lavender, lemon sorbet

£49 per guest

70% tosier chocolate
baileys ice cream

Be Unruly Tasting Thursday

beetroot & tarragon crostini

unruly sourdough focaccia

whipped fen farm butter

white onion soup

taleggio crostini

black olive risotto

burrata, chilli

wild mushroom ravioli

burnt onion, smoked potato, sheep's milk

custard tart

honey & lavender, lemon sorbet

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.