

# an unruly mothering sunday

**oyster & caviar** *warm mersea oyster, smoked bacon velouté, n25 umai heritage caviar*  
**arancini** *nduja, chorizo, taleggio*

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8.5  
7.5

**unruly sourdough focaccia** *whipped fen farm butter*  
**smoked cod's roe tartlet** *avrugá caviar, seaweed*

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**wild boar bolognese** *raviolo, 'cacio e pepe' sauce*

**chalk stream trout** *crispy oyster, oyster velouté, dill*

**beetroot salad** *pickled walnut, salted ricotta pecorino, chicory*

**chicken & duck liver parfait** *brown butter brioche, blood orange, pistachio*

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**bistecca alla fiorentina** *(T-Bone for two to share, £10pp supplement)*  
*béarnaise, chorizo & nduja mac cheese, caesar salad*

**40-day aged sirloin steak tagliata** *parmesan chips, burnt onion, bone marrow sauce (£4pp supplement)*

**iberico pork** *mash, swede & honey, black pudding*

**delica pumpkin gnocchi** *brown butter & caper dressing, cashel blue*

**skrei cod loin** *brown butter hollandaise, seaweed potatoes, caper, raisin*

**slow braised venison ragu** *paccheri pasta, gremolata, 36-month aged parmesan*

*cauli cheese // caesar salad // mac cheese*  
*nduja & chorizo mac cheese*

4.75  
5.75

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**crumble** *apple, madagascan vanilla ice cream*

**panna cotta** *poached rhubarb, rhubarb sorbet*

**warm tosier chocolate mousse** *baileys ice cream*

**the unruly affogato** *amaretto, mascarpone, espresso*

**trio of cheese** *traditional garnish*

**£65 for four courses**

# 'little piglets' (under 12s)

## starters

**cheesy garlic toast** *grilled focaccia*

**sticks n' dip** *caramelised onion dip*

**chicken & duck liver parfait** *sourdough brioche, rhubarb, ginger*

## mains

**burger** *brioche bun, cheddar, chips, salad*

**macaroni cheese**

**spaghetti bolognese** *parmesan*

## puddings

**warm chocolate brownie** *madagascan vanilla ice cream*

**duo of ice cream** *vanilla & salted caramel*

**apple crumble** *vanilla ice cream*

**£29 for three courses**