

the unruly lunch menu

oyster & caviar <i>warm mersea oyster, oyster velouté, n25 umai heritage caviar</i>	8.5
fried oyster <i>smoked chilli</i>	4.5
arancini <i>nduja, chorizo, taleggio</i>	7.5
unruly sourdough focaccia <i>anchovy butter</i>	4
smoked cod's roe tartlet <i>avruga caviar, seaweed</i>	4

delica pumpkin soup <i>brown butter, pumpkin seed dressing</i>	
<i>or</i>	
agnolotti pasta <i>3-year aged parmesan, porcini</i>	
<i>or</i>	
chicken & duck liver parfait <i>crispy chicken skin, spiced orange, cranberry, brown butter brioche</i>	

hand dived orkney scallop crudo *blood orange, grapefruit, chilli, smoked roe*
(optional additional course, £13)

ricotta gnocchi <i>pickled walnut, cavolo nero pesto, pecorino</i>	
<i>or</i>	
cauliflower risotto <i>taleggio, almond, black garlic</i>	
<i>or</i>	
venison bolognese <i>paccheri pasta, 3-year aged parmesan, gremolata</i>	

steamed sponge <i>orange, ginger, cointreau custard</i>	
<i>or</i>	
hot chocolate mousse <i>baileys ice cream, espresso</i>	
<i>or</i>	
the unruly affogato <i>amaretto, mascarpone, espresso</i>	

£32.50 for three courses