

Unruly Feasting Menu

To Begin

smoked cod's roe tartlets *avruga caviar*
nocellara olives
unruly sourdough focaccia *whipped fen farm butter*
chicken & duck liver parfait
arancini *nduja & taleggio*
fried oyster *xo sauce, smoked chilli*
burrata *wild garlic, gremolata*

The Main Event

roasted T-bone of rare breed beef
roasted loin of pork with crackling
roasties
yorkshire puddings
seasonal roots
cauliflower cheese
seasonal greens
gravy

To Finish

70% tosier chocolate tart *salted caramel, sheep's milk ice cream*
panna cotta *madagascan vanilla, blood orange, rhubarb*

£55 per guest

Seasonal alterations may apply. Alternative vegetarian main courses available upon request