## Be Unruly

| fried mersea oyster smoked chilli XO £,4.5                                                                |
|-----------------------------------------------------------------------------------------------------------|
| n25 umai heritage caviar & dill £5.5<br>duo £9.5                                                          |
| arancini nduja & taleggio<br>smoked cod's roe tartlet avruga caviar                                       |
| unruly sourdough focaccia  anchory butter                                                                 |
| hand-dived orkney scallop crudo orange, grapefruit, chilli, smoked roe (optional additional course, £,13) |
| parsley soup<br>iberico ham, lardo di colonnata, apple, garlic crostini<br>                               |
| steamed cod cuttlefish, wild red prawn                                                                    |
| iberico pork<br>morel mushroom, wild garlic, polenta                                                      |
| semifreddo<br>strawberry, white chocolate, elderflower                                                    |
| tosier 72% chocolate                                                                                      |

salted caramel, sheep's milk ice cream

£75 per guest

## Be Unruly Vegetarian

| vacherin tartlet                                                          |
|---------------------------------------------------------------------------|
| unruly sourdough focaccia fen farm butter                                 |
| parsley soup<br>apple, garlic crostini                                    |
| girella pasta wild garlic, braised morel, pecorino, sheep's milk dressing |
| ravioli cashel blue, nye valley asparagus, confit burford brown egg yolk  |
| <b>semifreddo</b> strawberry, white chocolate, elderflower                |
| tosier 72% chocolate salted caramel, sheep's milk ice cream               |

## £75 per guest