

the unruly lunch menu

unruly sourdough focaccia <i>anchovy butter</i>	4
smoked cod's roe tartlet <i>avruga caviar, seaweed</i>	4
fried oyster <i>dill, n25 umai heritage caviar (dj*)</i>	5.5
<i>xo sauce, smoked chilli (dj*)</i>	4.5
	<i>duo 9.5</i>

burrata <i>wild garlic, gremolata</i>	
<i>or</i>	
parsley soup <i>crostini, lardo di colonnata, parma ham</i>	
<i>or</i>	
raviolo <i>prawn, cuttlefish, brown crab hollandaise</i>	

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

ricotta gnocchi <i>cavolo nero pesto, pickled walnut, pecorino</i>	
<i>or</i>	
risotto <i>chorizo, nduja, taleggio</i>	
<i>or</i>	
venison bolognese <i>paccheri pasta, aged parmesan</i>	

tosier 72% chocolate tart <i>salted caramel, sheep's milk ice cream</i>	
<i>or</i>	
panna cotta <i>madagascan vanilla, rhubarb</i>	
<i>or</i>	
the unruly affogato <i>espresso, vanilla ice cream, mascarpone, amaretto</i>	

£32.50 for three courses