

the unruly lunch menu

unruly sourdough focaccia	<i>anchovy butter</i>	4
smoked cod's roe tartlet	<i>avrruga 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>

lamb sweetbread pie	<i>herb salad, pea puree</i>
<i>or</i>	
tomato 'in brodo'	<i>isle of night tomatoes, tapenade, basil, anchovy</i>
<i>or</i>	
chicken & duck liver parfait	<i>chicken fat brioche, walnut</i>

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

bucatini vongole	<i>mersea clams, mussels, chilli, garlic</i>
<i>or</i>	
risotto	<i>asparagus, broad bean, mint, ricotta salata</i>
<i>or</i>	
venison bolognese	<i>parmesan gnocchi</i>

tosier 72% chocolate tart	<i>salted caramel, sheep's milk ice cream</i>
<i>or</i>	
semifreddo	<i>strawberry, white chocolate, elderflower</i>
<i>or</i>	
the unruly affogato	<i>espresso ice cream, mascarpone, amaretto</i>

£32.50 for three courses