

# the unruly lunch menu

<b>unruly sourdough focaccia</b> <i>anchovy butter</i>	4
<b>arancini</b> <i>nduja &amp; taleggio</i>	7.5
<b>smoked cod's roe tartlet</b> <i>avrugia caviar, seaweed</i>	4
<b>fried oyster</b> <i>dill, n25 umai heritage caviar (df*)</i>	5.5
<i>xo sauce, smoked chilli (df*)</i>	4.5
	<i>duo 9.5</i>

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<b>burrata</b> <i>nduja dressing, wild garlic</i>	
<i>or</i>	
<b>tomatoes 'in brodo'</b> <i>black olive, anchovy</i>	
<i>or</i>	
<b>chicken &amp; duck liver parfait</b> <i>chicken fat brioche, walnut</i>	

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<b>bucatini vongole</b> <i>mersea clams, mussels, chilli, garlic</i>	
<i>or</i>	
<b>risotto</b> <i>asparagus, braised morels</i>	
<i>or</i>	
<b>lamb bolognese</b> <i>parmesan gnocchi, salsa verde</i>	

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

**£32.50** for three courses