

# the unruly lunch menu

<b>unruly sourdough focaccia</b> <i>anchovy butter (df*)</i>	4
<b>arancini</b> <i>nduja, taleggio</i>	7.5
<b>smoked cods roe tartlet</b> <i>avruga caviar</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>courgette salad</b> <i>black olive, pine nut, ricotta salata (gf*/v*)</i>	
<i>or</i>	
<b>tomatoes 'in brodo'</b> <i>black olive, anchovy (gf*/df*/v*)</i>	
<i>or</i>	
<b>burrata</b> <i>nduja dressing, gremolata (gf*/v*)</i>	

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<b>middle white pork</b> <i>parsley sauce, braised carrot, mash</i>	
<i>or</i>	
<b>risotto</b> <i>broccoli, morel, pecorino (gf*/v*)</i>	
<i>or</i>	
<b>bucatini vongole</b> <i>mersea clams, mussels, chilli, garlic</i>	

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

**£32.50 for three courses**

\*please inform us of any allergies: (gf)(df)(v) gluten free/dairy free/vegetarian are often adaptations of our dishes (and may well differ to the original description)