

the unruly lunch menu

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

tomatoes 'in brodo' *anchovy, tomato consommé (gf*/df*/v*)*

or

burrata *grapefruit, orange, chilli (gf*/v*)*

or

courgette salad *black olive, pine nut, ricotta salata pecorino (gf*/v*)*

pork bolognese *bucatini pasta, gremolata*

or

risotto *chilli, crab, fennel (gf*)*

or

ricotta gnocchi *peperonata, courgette, aubergine (v*)*

panna cotta *pistachio, cherry sorbet (gf*)*

or

cheesecake *lin's gooseberries, loganberry & lavender sorbet*

or

the unruly affogato *espresso ice cream, mascarpone, amaretto (gf*/v*)*

£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)