

# the unruly lunch menu

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

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<b>tomatoes 'in brodo'</b> isle of wight tomatoes, anchovy (gf*/df*/v*)	
or	
<b>burrata</b> white peach, basil, parma ham (gf*/v*)	
or	
<b>chalk stream trout</b> grapefruit, orange, scallop roe, chilli (gf*/df*)	

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<b>bucatini vongole</b> mersea clams, mussels, chilli, garlic (v*/df*)	
or	
<b>risotto</b> black olive, dill & tomatoes (gf*)	
or	
<b>pork ribeye</b> carrot, black pudding, parsley sauce	

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<b>panna cotta</b> pistachio, cherry sorbet (gf*)	
or	
<b>semifreddo</b> madagascan vanilla, strawberry (gf*/v*)	
or	
<b>the unruly affogato</b> 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)