

# the unruly lunch menu

<b>unruly sourdough focaccia</b>	<i>whipped fen farm butter (df*)</i>	4
<b>crispy lamb sweetbreads</b>	<i>anchovy emulsion</i>	7.5
<b>smoked cod's roe tartlet</b>	<i>avruga caviar</i>	4
<b>fried mersea oyster</b>	<i>dill, n25 umai heritage caviar, smoked cucumber</i>	5.5
	<i>xo sauce, chilli</i>	4.5
		duo 9.5

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<b>burrata</b>	<i>black olive, pine nut, basil &amp; isle of wight tomatoes (gf*/v*)</i>
	<i>or</i>
<b>ham hock terrine</b>	<i>pickled girolle, parsley emulsion (gf*)</i>
	<i>or</i>
<b>chalk stream trout</b>	<i>grapefruit, orange, scallop roe, chilli (gf*/df*)</i>

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<b>whole roasted dover slip soles</b>	<i>seaweed potatoes, caperberries</i>
	<i>or</i>
<b>bucatini pasta</b>	<i>chilli, garlic, sweetcorn, pangrattato (v*)</i>
	<i>or</i>
<b>pork collar</b>	<i>carrot, black pudding, parsley sauce</i>

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<b>tosier 72% chocolate delice</b>	<i>blackcurrant sorbet (gf*)</i>
	<i>or</i>
<b>trifle</b>	<i>lin's garden plums, pistachio</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)