

Be Unruly Tasting Thursday

fried mersea oyster

xo sauce, chilli £4.5

n25 umai heritage caviar & dill, smoked cucumber £5.5

duo £9.5

arancino *nduja & taleggio*

smoked cod's roe tartlet *avruga caviar*

unruly sourdough focaccia

whipped blue cheese & mascarpone

hand-dived orkney scallop crudo

grapefruit, orange, chilli (optional additional course, £15)

tomatoes 'in brodo'

basil sorbet, black olive

cuttlefish

paccheri, gremolata, 3-year aged parmesan

40-day aged rare breed beef

ox cheek, masb, carrot, bone marron

semifreddo

madagascan vanilla, strawberry sorbet

£49 per guest

tosier ugandan chocolate

cherries, amaretto

Be Unruly Tasting Thursday

st. jude tartlet

unruly sourdough focaccia
whipped blue cheese & mascarpone

tomatoes 'in brodo'
basil sorbet, black olive

paccheri
chilli, garlic, almond

ricotta gnocchi
smoked aubergine, peperonata, courgette

semifreddo
madagascan vanilla, strawberry sorbet

tosier ugandan chocolate
cherries, amaretto

£49 per guest

please inform us of any allergies

a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the marginalised/disabled