

# Be Unruly Tasting Thursday

## **fried mersea oyster**

*no 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*

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## **unruly sourdough focaccia**

*whipped fen farm butter*

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## **east coast native lobster**

*isle of wight tomatoes, "brodo", avruga caviar (optional additional course, £16)*

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## **ham hock terrine**

*pickled girolles, parsley emulsion*

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## **chalk stream trout**

*shellfish sauce, clam*

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## **galloway 40-day aged beef**

*peperonata, courgette, aubergine*

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## **semifreddo**

*blackberry sorbet*

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**£49 per guest**

## **72% tosier chocolate delice**

*raspberry sorbet, white peach brodo*

# Be Unruly Tasting Thursday

**tunworth tartlet**

*pickled walnut*

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**unruly sourdough focaccia**

*whipped fen farm butter*

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**isle of wight tomatoes in “brodo”**

*basil sorbet, goats cheese (optional additional course, £10)*

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**burrata**

*grapefruit, chilli, orange*

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**black olive risotto**

*fennel, lemon*

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**ricotta gnocchi**

*smoked aubergine, peperonata, courgette*

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**semifreddo**

*blackberry sorbet*

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**72% tosier chocolate delice**

*raspberry sorbet, white peach brodo*

**£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*