

the unruly lunch menu

unruly sourdough focaccia <i>whipped fen farm butter (v*/df*)</i>	4
crispy lamb sweetbread <i>caesar dressing</i>	4
arancini <i>nduja & taleggio</i>	7.5
smoked cod's roe tartlet <i>avruņa 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' <i>goat's cheese, basil sorbet (gf*/v*)</i>	
<i>or</i>	
ham hock terrine <i>pickled girolle, parsley emulsion (gf*)</i>	
<i>or</i>	
chalk stream trout <i>grapefruit, orange, scallop roe, chilli (gf*/df*)</i>	

ricotta gnocchi <i>peperonata, courgette, aubergine (v*)</i>	
<i>or</i>	
bucatini vongole <i>mersea clams, mussels, chilli, garlic</i>	
<i>or</i>	
pork rack <i>carrot, black pudding, parsley sauce</i>	

tosier 72% chocolate delice <i>blackcurrant sorbet (gf*)</i>	
<i>or</i>	
semifreddo <i>white peach sorbet (gf*/v*)</i>	
<i>or</i>	
the unruly affogato <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)