

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 chicken liver

east coast native lobster

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

chalk stream trout

grapefruit, orange, chilli, buttermilk & dill dressing

rabbit risotto

pancetta, sweetcorn, 3-year aged parmesan

pork ribeye

smoked aubergine, peperonata, courgette

cheesecake

madagascan vanilla, blackcurrant

£49 per guest

72% tosier chocolate delice

raspberry sorbet

Be Unruly Tasting Thursday

tunworth tartlet

pickled walnut

unruly sourdough focaccia

whipped fen farm butter

isle of wight tomatoes in “brodo”

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

burrata

grapefruit, chilli, orange

bucatini pasta

sweetcorn, girolles, garlic

ricotta gnocchi

smoked aubergine, peperonata, courgette

semifreddo

white peach sorbet, “brodo”

72% tosier chocolate delice

raspberry sorbet

£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