

# the unruly festive set menu

<b>arancini</b> <i>nduja, chorizo, taleggio</i>	7.5
<b>unruly sourdough focaccia</b> <i>whipped brown butter</i>	4
<b>smoked cod's roe tartlet</b> <i>avruga caviar, seaweed</i>	3.5
<b>fried oyster</b> <i>smoked chilli jam</i>	4.5

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<b>white onion soup</b> <i>taleggio, sourdough crumpet</i>	
<i>or</i>	
<b>chicken &amp; duck liver parfait</b> <i>crispy chicken skin, spiced orange, cranberry, brown butter brioche</i>	
<i>or</i>	
<b>chalk stream trout</b> <i>candied walnut, apple, castelfranco, celery</i>	

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<b>ricotta gnocchi</b> <i>pumpkin seed &amp; brown butter dressing, crispy sage, black garlic</i>	
<i>or</i>	
<b>scottish cod loin</b> <i>brown crab risotto, chilli, burnt lemon</i>	
<i>or</i>	
<b>bronze roast turkey</b> <i>dripping potatoes, creamed sprouts, caramelised celeriac, pig in blanket</i>	
<i>or</i>	
<i>upgrade</i>	
<b>christmas cracker chateaubriand</b> <i>(for two to share) chorizo &amp; nduja mac, chicory &amp; anchovy salad, bearnaise (12.5pp)</i>	

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<b>rice pudding</b> <i>candied orange, mince pie ice cream</i>	
<i>or</i>	
<b>70% tosier warm chocolate mousse</b> <i>frangelico, espresso, hazelnut</i>	
<i>or</i>	
<b>vacherin mont d'or</b> <i>mincemeat frangipane tart, cranberry</i>	

**£32.50 for three courses**