

the unruly lunch menu

unruly sourdough focaccia <i>anchovy butter (v*/df*)</i>	4
arancini <i>nduja & taleggio</i>	7.5
smoked cod's roe tartlet <i>avruga caviar</i>	4
fried mersea oyster <i>n25 umai heritage caviar & dill, smoked cucumber (df*)</i>	5.5
<i>xo sauce, chilli (df*)</i>	4.5
	<i>duo 9.5</i>

burrata *isle of night tomatoes, basil, gremolata (gf*/v*)*

ox cheek croquette *lins garden pumpkin, crispy sage*

cauliflower velouté *black pudding (gf*/v*)*

ricotta gnocchi *heritage beetroot, walnut dressing (v*)*

paccheri pasta *brown crab, isle of night tomatoes, mussels, chilli*

risotto *sweetcorn, pancetta, parma ham (gf*)*

earl grey panna cotta *lin's garden figs (gf*)*

poached plums 'in brodo' *cherry sorbet, pistachio*

the unruly affogato *espresso ice cream, mascarpone, amaretto (gf*/v*)*

£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)