

the unruly lunch menu

unruly sourdough focaccia <i>anchovy butter (v*/df*)</i>	4
lardo di colonnata <i>crostini, pickled walnut (df*)</i>	4
smoked cod's roe tartlet <i>avruga caviar</i>	4
fried mersea oyster <i>n25 umai heritage caviar & dill, smoked cucumber</i>	5.5
<i>no sauce, chilli</i>	4.5
	<i>duo 9.5</i>

ham hock terrine <i>black garlic, tarragon (gf*)</i>	
<i>or</i>	
arancini <i>wild mushroom, parsley, pickled girolle (v*)</i>	
<i>or</i>	
chalk stream trout <i>grapefruit, orange, chilli, avruga caviar (gf*/df*)</i>	

ricotta gnocchi <i>heritage beetroot, walnut dressing (v*)</i>	
<i>or</i>	
paccheri pasta <i>isle of night tomatoes, brown crab, mussels, chilli</i>	
<i>or</i>	
risotto <i>black pudding, sweetcorn (gf*)</i>	

lemon meringue mousse <i>lemon sorbet, sesame</i>	
<i>or</i>	
tosier ugandan chocolate delice <i>blackberry, hazelnut (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)