

# the unruly lunch menu

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

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<b>burrata</b> <i>black olive &amp; gremolata (gf*/v*)</i>	
<i>or</i>	
<b>chicken &amp; duck liver parfait</b> <i>pickled girolles, parsley emulsion, brioche</i>	
<i>or</i>	
<b>chalk stream trout</b> <i>grapefruit, orange, chilli, avruga caviar (gf*/df*)</i>	

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

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<b>earl grey panna cotta</b> <i>lin's garden figs (gf*)</i>	
<i>or</i>	
<b>trifle</b> <i>white peach &amp; madagascan vanilla (gf*/v*)</i>	
<i>or</i>	
<b>the unruly affogato</b> <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)