

Be Unruly Tasting Thursday

fried mersea oyster

no 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

chicken liver parfait

isle of wight tomatoes 'in brodo'

goat's cheese, basil sorbet

lobster raviolo

chilli, lemongrass, brown crab (optional additional course £15)

chalk stream trout

beetroot, smoked cucumber & roe butter sauce, fritelle di patate

lamb rump

lardo & pancetta dressing, rosemary & garlic potatoes

semifreddo

lemon sorbet, sesame, meringue

tosier ugandan chocolate & hazelnut tart

blackberry 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

Be Unruly Vegetarian

tunworth tartlet

unruly sourdough focaccia
whipped fen farm butter

burrata
grapefruit, orange, chilli

isle of wight tomatoes 'in brodo'
goat's cheese, basil sorbet (optional additional course)

bucatini
chilli, garlic, almond

ricotta gnocchi
peperonata, courgette, aubergine

semifreddo
madagascan vanilla, lemon, meringue

tosier ugandan chocolate & hazelnut tart

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blackberry sorbet*