

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
mersea oyster	
natural	4 each 25 half dozen
fried <i>nduja xo sauce, chilli</i>	5.5 each 32 half dozen
pickled <i>smoked cucumber, n25 caviar</i>	6 each 34 half dozen
grilled <i>gremolata, garlic</i>	5.5 each 32 half dozen
be unruly dozen	56

pumpkin salad *goat's cheese, brown butter dressing, radicchio (gf*/v*)*

jerusalem artichoke soup *tunworth, crispy chicken skin (gf*/v*)*

rabbit terrine *crispy prosciutto, grape, sourdough brioche*

risotto *mushroom, cashel blue, crispy sage (gf*/v*)*

game pie *carrot, cavolo nero & walnut pesto*

bucatini pasta *mussels, chilli, garlic*

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

tosier warm chocolate mousse *hazelnut praline ice cream (gf*/v*)*

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)