

the unruly lunch menu

unruly sourdough focaccia <i>anchovy butter (v*/df*)</i>	4
arancini <i>nduja & taleggio</i>	7.5
mersea oyster	
natural	4 each 23 half dozen
fried <i>nduja x/o sauce, chilli</i>	5 each 29 half dozen
pickled <i>smoked cucumber, n25 caviar</i>	6.5 each 38 half dozen
grilled <i>gremolata, garlic</i>	5 each 29 half dozen
be unruly dozen	56

squid ink cavatelli *delica pumpkin, pecorino, sage*

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

smoked cod's roe *focaccia, cucumber, dill*

risotto *mushroom, goat's cheese, crispy sage (gf*/v*)*

beef & black treacle pie *carrot, cavolo nero & walnut pesto*

orford mussels *vermouth sauce, bucatini pasta, dill*

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

tosier chocolate cremosa *cherry sorbet, toasted pistachio (gf*/v*)*

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

*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)

£32.50 for three courses