

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
fried mersea oyster <i>n25 umai heritage caviar & dill, smoked cucumber (df*)</i>	5.5
<i>xo sauce, chilli (df*)</i>	4.5
	<i>duo 9.5</i>

chalk stream trout *cavolo rapa, dill, seaweed, crispy oyster (gf*/df*)*

arancini *wild mushroom, truffle emulsion (v*)*

poussin terrine *pickled carrot, brioche*

steamed mussels *clams, chilli, garlic (gf*)*

braised rabbit *gnocchi, gremolata, aged parmesan*

wild mushroom pansotti *casel blue, cavolo nero & walnut pesto (v*)*

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)