

# 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 lobster tartlet** *avruca caviar*

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## **unruly sourdough focaccia**

*whipped fen farm butter*

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## **chalk stream trout**

*kohlrabi, dill & seaweed*

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## **veal sweetbread**

*wild red prawn, delicata pumpkin (optional additional course, £15pp)*

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## **bbq octopus**

*nduja dressing, anchovy emulsion, pickled onion*

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## **iberico pork**

*lardo & pancetta dressing, rosemary & garlic potatoes*

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## **semifreddo**

*lemon sorbet, meringue, sesame*

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## **chocolate & hazelnut tart**

*tosier ngandun chocolate, 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

**beetroot tartlet** *ricotta salata pecorino*

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**unruly sourdough focaccia**  
*whipped fen farm butter*

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**burrata**  
*grapefruit, orange, chilli*

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**jerusalem artichoke velouté**  
*black autumn truffle, tunworth crostini*

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**wild mushroom pansotti**  
*casbel blue, cavolo nero & walnut pesto*

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**semifreddo**  
*lemon sorbet, meringue, sesame*

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**chocolate & hazelnut tart**  
*tosier ugandun chocolate, blackberry sorbet*

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