

# the unruly lunch menu

<b>unruly sourdough focaccia</b> <i>anchovy butter (v*/df*)</i>	4	
<b>arancino</b> <i>nduja &amp; taleggio</i>	2 each	
<b>mersea oyster</b>		
<b>natural</b> <i>(gf*/df*)</i>	4 each	23 half dozen
<b>fried</b> <i>nduja xo sauce, chilli (df*)</i>	5 each	29 half dozen
<b>pickled</b> <i>smoked cucumber, n25 caviar (gf*/df*)</i>	6.5 each	38 half dozen
<b>grilled</b> <i>gremolata, garlic (gf*/df*)</i>	5 each	29 half dozen
<b>be unruly dozen</b> <i>3 of each (df*)</i>	56	

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**chicken & duck liver parfait** *muscat grape, crispy prosciutto, brown butter brioche*

**jerusalem artichoke soup** *hazelnut, taleggio, crispy chicken skin (gf\*/v\*)*

**cured chalk stream trout** *celery, walnut, chicory, apple (gf\*)*

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## **hand-dived orkney scallop crudo**

*anchovy, caperberry, black olive, gentleman's relish (optional additional course £13.5) (gf\*/df\*)*

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**pheasant** *parmesan gnocchi, salsify, caramelised shallot*

**risotto** *delica pumpkin, cashel blue, sage (gf\*/v\*)*

**orford mussels** *bucatini pasta, chilli & garlic*

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

**tosier chocolate cremosa** *hazelnut ice cream, brittle (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**