

# the unruly lunch menu

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

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

**white onion velouté** *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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**venison bolognese** *bucatini pasta, 3-year aged parmesan, gremolata*

**shellfish risotto** *wild red prawn, chilli, fennel (gf\*)*

**parmesan gnocchi** *delica pumpkin, cavolo nero & walnut pesto (v\*)*

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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**