

the unruly lunch menu

unruly sourdough focaccia <i>anchovy butter (v*/df*)</i>	4	
arancino <i>nduja & taleggio</i>	2 each	
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 <i>3 of each</i>	56	

squid ink cavatelli *confit rabbit, chanterelles*

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

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

risotto *prawn, orford mussels, fennel, chilli (gf*)*

game pie *caramelised onion, cavolo nero & walnut pesto*

bucatini pasta *delica pumpkin, pecorino (v*)*

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

tosier chocolate cremosa *hazelnut praline ice cream (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