

# The Unruly Feasting Menu

## mersea pyefleet oysters

*natural* £4 each / £23 half dozen

*fried, nduja xo sauce, chilli* £5 each / £29 half dozen

*pickled, smoked cucumber, n25 caviar* £6.5 each / £38 half dozen

*grilled, gremolata, garlic* £5 each / £29 half dozen

*be unruly dozen 3 of each* £56

## To Begin

**smoked cod's roe tartlets** *avruga caviar*

**nocellara olives**

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

**chicken & duck liver parfait** *blood orange, crispy chicken skin*

**arancini** *nduja & taleggio*

**lardo di colonnata** *crostini, pickled walnut*

**burrata** *chive & pecorino pesto*

## The Main Event

**bistecca alla fiorentina**

**rack of pork**

**nduja & chorizo mac cheese**

**unruly mac cheese**

**parmesan chips**

**dripping chips**

**chicory & anchovy salad**

**bearnaise sauce**

**bone marrow sauce**

## To Finish

**panna cotta** *lin's garden figs*

**70% tosier chocolate** *blackberry*

**£65 per guest**

Example menu, alterations may apply.

Alternative vegetarian main course available upon request