

the unruly lunch menu

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

'vitello tonnato' english veal loin, anchovy, smoked cucumber (gf*)

italian white onion velouté iberico ham, taleggio crostini (gf*/v*)

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

hand-dived orkney scallop crudo

black olive & caper dressing, gentleman's relish (optional additional course £13.5) (gf)*

roasted turkey pig in blanket, cranberry, creamed sprouts, duck fat potatoes (gf*)

bucatini pasta brown crab, wild red prawn, chilli

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

panna cotta earl grey, figs & olive oil (gf*)

rice pudding calvados, mince pie ice cream (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