

the unruly lunch menu

unruly sourdough focaccia <i>anchovy butter (v*/df*)</i>	4
smoked cod's roe tarlet <i>avruga caviar</i>	4 each
arancino <i>nduja & taleggio</i>	2 each
mersea oyster	
natural <i>(gf*/df*)</i>	4.25 each 24 half dozen
fried <i>nduja x/o sauce, chilli (df*)</i>	5 each 29 half dozen
pickled <i>smoked cucumber, n25 caviar (gf*/df*)</i>	6.5 each 38 half dozen
grilled <i>gremolata, garlic (gf*/df*)</i>	5 each 29 half dozen
be unruly dozen <i>3 of each (df*)</i>	56

chalk stream trout 'waldorf' *walnut, celery, apple (gf*/df*)*

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

chicken & duck liver parfait *crispy chicken skin, orange, cointreau, brown butter brioche*

hand-dived orkney scallop crudo

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

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

paccheri pasta *brown crab, orford mussels, chilli, lime*

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

panna cotta *passion fruit, pineapple, rum coconut (gf*)*

rice pudding *calvados, christmas pudding ice cream (v*)*

pitchfork cheese *mince pie (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)*

£35 for three courses