

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 each	23 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	

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

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)*

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

wild mallard *mash, creamed sprouts, celeriac, cranberry*

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

rice pudding *calvados, mince pie ice cream*

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