## Be Unruly Tasting Thursday

mersea oyster natural £4.25 each   £24 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
arancino nduja & taleggio smoked cod's roe tartlet avruga caviar
unruly sourdough focaccia whipped fen farm butter
hand-dived orkney scallop crudo anchovy, caperberry, black olive, gentleman's relish (optional additional course £13.5)
italian white onion velouté iberico ham, cashel blue, croutons
raviolo brown crab velouté, chilli, lime
40-day dry aged hereford beef braised cheek, mash, bone marrow sauce
panna cotta passion fruit, rum, pineapple, coconut

£49 per guest

tosier chocolate cremosa

hazelnut ice cream, brittle

## Be Unruly Vegetarian

beetroot tartlet ricotta salata pecorino
unruly sourdough focaccia whipped fen farm butte
italian white onion veloute cashel blue, crouton.
girella pasta wild mushroom, sheep's milk dressing, ricotta salata
<b>risotto</b> delica pumpkin, sage, black garli ————————————————————————————————————
semifreddo lemon sorbet, meringue, sesam
tosier chocolate cremosa hazelnut ice cream, brittle

## £49 per guest