

the unruly lunch menu

unruly sourdough focaccia	<i>anchovy butter (v*/df*)</i>	4
arancino	<i>nduja & taleggio</i>	2 each
mersea oyster		
	natural <i>(gf*/df*)</i>	4.25 each 24 half dozen
	fried <i>nduja xo 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

whipped cod's roe on toast *trout roe, smokey cucumber, sea herbs*

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

smoked ham hock terrine *beetroot, sourdough focaccia*

hand-dived orkney scallop crudo

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

braised venison haunch *parmesan gnocchi, gremolata (gf*)*

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

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

pistachio cheesecake *blackberry sorbet (gf*)*

tosier chocolate cremosa *frangelico, hazelnut 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)*

£35 for three courses