

# the unruly lunch menu

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

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

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

**girella pasta** *wild mushroom, sheep's milk dressing, ricotta salata (v\*)*

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**onglet steak** *parmesan terrine, gremolata, caramelised shallot (gf\*)*

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

**pork cutlet** *garlic emulsion, chorizo dressing, gnocchi*

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

**semifreddo** *lemon sorbet, meringue, sesame (gf\*)*

**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**