

# the unruly lunch menu

<b>unruly sourdough focaccia</b> <i>anchovy butter (v*/df*)</i>	4
<b>arancino</b> <i>'nduja &amp; taleggio</i>	2 each
<b>mersea oysters</b>	
<b>natural</b> <i>(gf*/df*)</i>	4.5 each 25 half dozen
<b>fried</b> <i>'nduja xo sauce, chilli (df*)</i>	5 each 29 half dozen
<b>pickled</b> <i>smoked cucumber, n25 caviar (gf*/df*)</i>	6.5 each 38 half dozen
<b>grilled</b> <i>gremolata, seaweed (gf*/df*)</i>	5 each 29 half dozen
<b>unruly quattro</b> <i>1 of each (df*)</i>	19

---

**rabbit terrine** *crispy prosciutto, grape, brown butter brioche*

**beetroot salad** *walnut, sheep's milk (gf\*/df\*/v\*)*

**smoked cod's roe on toast** *smokey cucumber, dill*

---

**octopus carpaccio** *gentleman's relish, crispy caper, 'nduja dressing, anchovy (gf\*/df\*)*  
*(optional additional course £13.5)*

---

**venison bolognese** *pappardelle pasta, gremolata, aged parmesan (df\*)*

**mushroom risotto** *tunworth cheese, black garlic (v\*/gf\*)*

**game pie** *tenderstem broccoli, salt baked carrot, red wine sauce*

---

**semifreddo** *madagascan vanilla, rhubarb, brodo (gf\*/v\*)*

**tosier chocolate cremosa** *frangelico, hazelnut ice cream (v\*/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**