

the unruly lunch menu

unruly sourdough focaccia <i>anchovy butter (v*/df*)</i>	4
arancino <i>'nduja & taleggio</i>	4 each
mersea oysters	
natural <i>(gf*/df*)</i>	4.5 each 25 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, seaweed (gf*/df*)</i>	5 each 29 half dozen
unruly quattro <i>1 of each (df*)</i>	19

rabbit & pancetta raviolo *prosciutto velouté*

beetroot salad *walnut, goat's cheese (gf*/df*/v*)*

smoked cod's roe on toast *smoky cucumber, arruga caviar*

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

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

mushroom risotto *gorgonzola, black garlic (v*/gf*)*

fish pie *smoked haddock, cod, mussels, pangrattato*

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