

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>	4.5 each 25 half dozen
fried <i>nduja x/o 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

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

rabbit kidneys on toast *huntsman sauce*

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

octopus carpaccio *gentleman's relish, crispy caper, n'duja 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 *salt baked carrot, red wine sauce*

roasted pineapple *rum caramel, coconut sorbet (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