

# 10 year special unruly lunch menu

<b>unruly sourdough focaccia</b> <i>anchovy butter (v*/df*)</i>	4
<b>arancino</b> <i>'nduja &amp; taleggio</i>	4 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

---

**prosciutto velouté** *confit rabbit, tarragon, crispy pancetta*

**beetroot salad** *walnut dressing, 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** *gnocchi, gremolata, aged parmesan (df\*)*

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

**pappardelle pasta** *wild garlic pesto, gorgonzola, pangrattato*

---

**panna cotta** *madagascan vanilla, rhubarb, blood orange brodo (gf\*/v\*)*

**tosier chocolate cremosa** *salted peanut, banana 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)*

**£20.15 for three courses**