

an unruly mothering sunday

nibbles

nocellara olives <i>(gf*/df*/v*)</i>	4
focaccia <i>anchovy butter (df*/v*)</i>	4
arancino <i>nduja & taleggio</i>	2 each
smoked cod's roe tartlet <i>avruga caviar</i>	4 each
lardo di colonnata <i>crostini, walnut (df*)</i>	4 each

oysters

	each	½ dozen
natural <i>(gf*/df*)</i>	4.25	24
grilled <i>gremolata, garlic (gf*/df*)</i>	5	29
pickled <i>n25 caviar, cucumber (gf*/df*)</i>	6.5	38
fried <i>nduja xo sauce, chilli (df*)</i>	5	29
unruly quattro <i>1 of each (df*)</i>	19	

rabbit raviolo *prosciutto velouté*

chalk stream trout *cucumber, dill, smoked roe (gf / df*)*

wild garlic soup *casbel blue, crostini (v, gf*)*

chicken & duck liver parfait *crispy chicken skin, brown butter brioche, pickled walnut*

roast 36oz rib of beef *(for two to share, £10pp supplement)*
ox cheek stuffed yorkshire pudding, cauliflower cheese, roasties, roots, bone marrow gravy

roast 40-day aged beef *roasties, roots, greens, yorkshire pudding (gf / df*)*

sirloin

fillet (£3 supplement)

upgrade to: ox cheek stuffed yorkshire pudding +4

roast rack of pork *roasties, roots, greens, gravy (gf / df*)*

mushroom risotto *raedwald cheese, morels, black garlic (v*/gf*)*

cod loin *crab & potato ragu, caper, raisin, dill (gf*)*

slow braised venison bolognese *paccheri pasta, gremolata, 36-month aged parmesan*

extra gravy

2

roasties

4

cauli cheese

5

steamed date cake *walnut ice cream, caramel sauce, stem ginger*

panna cotta *madagascan vanilla, blood orange, rhubarb*

tosier chocolate cremosa *pedro ximenez, coffee ice cream*

the unruly affogato *amaretto, mascarpone, espresso*

£65 per guest