

10th anniversary unruly lunch menu

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|---|------------------------|
| 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 |

wild garlic velouté *confit rabbit, crispy pancetta (gf)*

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*)*

orford mussels *pappardelle pasta, chilli, lime*

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

tosier chocolate & hazelnut tart *blood orange marmalade, frangelico custard (v*)*

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

a special price to commemorate the year we opened