

# 10<sup>th</sup> anniversary unruly lunch menu

<b>unruly sourdough focaccia</b> <i>anchovy butter (v*/df*)</i>	4
<b>arancino</b> <i>'nduja &amp; taleggio</i>	2 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>	20

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**wild garlic velouté** *taleggio cheese, brioche croutons (v\*, gf\*)*

**cured chalk stream trout** *lobster mayo, pickled celeriac, apple (gf\*/df\*)*

**smoked cod's roe on toast** *grilled focaccia, smokey cucumber, avruga caviar*

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**hand-dived orkney scallop crudo**

*gentleman's relish, black olive dressing, anchovy (optional additional course £15)*

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**rabbit bolognese** *gnocchi, gremolata, 3-year aged parmesan*

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

**orford mussels** *pappardelle pasta, chilli, lime*

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

**tosier chocolate cremosa** *banana ice cream, roasted peanuts (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*