

10th anniversary unruly lunch menu

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

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*

hand-dived orkney scallop crudo

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

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

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

orford mussels *pappardelle pasta, chilli, lime*

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