Be Unruly 10th Anniversary Tasting Special

<u>becial</u>
mersea oyster natural £4.5 each / £25 half dozen fried , nduja xo sauce, chilli £5 each / £29 half dozen pickled, smoked cucumber, n25 caviar £6.5 each / £38 half dozen grilled, gremolata, garlic £5 each / £29 half dozen unruly quattro 1 of each £19
unruly sourdough focaccia whipped marmite butter arancino 'nduja & taleggio smoked cod's roe tartlet avruga caviar
hand-dived orkney scallop crudo gentleman's relish, black olive, anchovy (optional additional course £,13.5)
rabbit ballotine walnut, prosciutto, parsley
mushroom risotto morel, cashel blue
£49 per guest rare breed beef (usually £79) black garlic, wild garlic, braised ox cheek, aerated mash
panna cotta madagascan vanilla, blood orange, rhubarb

chocolate & peanut butter tart

banana ice cream

Be Unruly 10th Anniversary Vegetarian Tasting Special

	st jude tartlet nocellara olives unruly sourdough focaccia whipped marmite butter
	leek & potato velouté taleggio, garlic croutons
	mushroom risotto morel, cashel blue
£49 per guest (usually £79)	gnocchi heritage beetroot, walnut
	semifreddo madagascan vanilla, blood orange, rhubarb
	chocolate & peanut butter tart