Be Unruly 10th Anniversary Tasting Special

mersea oyste natural £4.5 each / £25 half doze fried , nduja x0 sauce, chilli £5 each / £29 half doze pickled, smoked cucumber, n25 caviar £6.5 each / £38 half doze grilled, gremolata, garlic £5 each / £29 half doze unruly quattro 1 of each £2
unruly sourdough focaccia whipped anchovy butte arancino 'nduja & taleggi smoked cod's roe tartlet avruga cavia
hand-dived orkney scallop crude gentelman's relish, black olive dressing, anchovy (optional additional course £,15
wild garlic veloute baron bigod chees
cod lois burnt lemon, brown crab sauc
£49 per guest rare breed bee (usually £79) caramelised shallot, ox cheek ragu, aerated mas
panna cott : madagascan vanilla, blood orange, rbubar

Please inform us of any allergies

A f.1 discretionary charge is added to each bill to support Red Rose

Chain's work with the marginalised/disabled

tosier chocolate cremosa

banana ice cream, roasted peanuts

Be Unruly 10th Anniversary Vegetarian Tasting Special

	st jude tartlet nocellara olives unruly sourdough focaccia whipped fen farm butter
	wild garlic velouté baron bigod cheese
	mushroom risotto morel, cashel blue
£49 per guest (usually £79)	gnocchi heritage beetroot, walnut
	panna cotta madagascan vanilla, blood orange, rhubarb
	tosier chocolate cremosa banana ice cream, roasted peanuts

please inform us of any allergies

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