

the 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, garlic (gf*/df*)</i>	5 each 29 half dozen
unruly quattro <i>1 of each (df*)</i>	20

wild garlic velouté *new season peas, casbel blue, croutons (v*/gf*)*

cured chalk stream trout *smoked roe, celeriac, dill, apple (gf*/df*)*

rabbit livers on toast *grilled focaccia, prosciutto, tarragon*

hand-dived orkney scallop crudo

gentleman's relish, crispy caper, 'nduja dressing, anchovy (optional additional course £15)

pappardelle pasta *anchovy, rosemary croutons, agretti*

mushroom risotto *portobello mushroom, black garlic, raedwald cheese (v*/gf*)*

gnocchi *primavera dressing, baron bigod, pistachio pesto (v*)*

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

choux bun *chocolate cremosa, frangelico custard, hazelnut ice cream (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)

£25 for three courses
a budget busting special price! normally £35