

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, avruga caviar (gf*)</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

tomatoes 'in brodo' *goat's cheese, basil, black olive (v*/gf*)*

wild mushroom arancino *baron bigod cheese, mushroom ketchup (v*)*

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

hand-dived orkney scallop crudo

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

pappardelle pasta *chilli, mascarpone, smoked almond, courgette (v*)*

risotto *primavera vegetables, salted ricotta, burford brown egg yolke (v*/gf*)*

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

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)

£35 for three courses