

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

pork milanese *smoked aubergine, courgette, anchovy*

isle of wight tomatoes *burrata, black olive, basil (v*/gf*)*

smoked cod's roe on toast *smoked cucumber, pickled shallot, roe, dill*

hand-dived orkney scallop crudo

gentleman's relish, 'nduja, chorizo, anchovy (optional additional course £15)

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

risotto *pea, broad bean, mint, iberico ham, salted ricotta (gf*)*

wild boar bolognese *gnocchi, gremolata, 3-year aged parmesan*

panna cotta *honey, moscato, white peach brodo (gf*)*

70% tosier chocolate *cremosa, hazelnut, frangelico custard*

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