

the unruly festive set menu

unruly sourdough focaccia	<i>anchovy butter (v*/df*)</i>	4
smoked cod's roe tartlet	<i>avruga caviar, seaweed</i>	4 each
arancino	<i>nduja & taleggio</i>	2 each
mersea oyster		
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

white onion soup *iberico ham, taleggio crostini (v*/gf*)*

chicken & duck liver parfait *crispy chicken skin, spiced orange, cranberry, brown butter brioche*

chalk stream trout *candied walnut, apple, castelfranco, celery (gf*/df*)*

gnocchi *caramelised salsify, hazelnut dressing, chard (v*)*

mersea mussels *bucatini pasta, chilli, lime, garlic*

bronze roast turkey *dripping potatoes, creamed sprouts, cranberry, pig in blanket*

calvados panna cotta *candied orange, christmas pudding ice cream (gf*)*

tosier chocolate cremosa 'tiramisu' *espresso, amaretto (v*/gf*)*

warm mince pie *frangipane, damson, pistachio (v*)*

£35 for three courses

*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). £1 discretionary charge is added to your bill to support Red Rose Chain's work with the disabled & marginalised