

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

courgette salad *black olive, aged parmesan (v*/gf*)*

isle of wight tomatoes *burrata, crostini, aged balsamic (v*)*

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

hand-dived orkney scallop crudo

gentleman's relish, pea & iberico ham, anchovy (optional additional course £15)

pappardelle pasta *shellfish sauce, chilli, lime*

risotto milanese *36-month aged parmesan, braised short rib, bone marrow (gf*)*

gnocchi *lin's beetroots, walnut dressing, salted ricotta (v*)*

semifreddo *lin's mixed summer berries, gooseberry & elderflower sorbet (gf*)*

70% tosier chocolate cremosa *banana ice cream, peanut (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