

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 <i>half dozen</i>
	fried <i>'nduja xco sauce, chilli (df*)</i>	5 each	29 <i>half dozen</i>
	pickled <i>smoked cucumber, avruga caviar (gf*)</i>	6.5 each	38 <i>half dozen</i>
	grilled <i>gremolata, garlic (gf*/df*)</i>	5 each	29 <i>half dozen</i>
	unruly quattro <i>1 of each (df*)</i>	20	

hand-dived orkney scallop crudo

gentleman's relish, pea, iberico ham, anchovy (gf/df*) (optional additional course +£15)*

burrata *toasted focaccia, lin's figs, walnut dressing (v*)*

isle of wight tomatoes *black olive, aged parmesan (v*/gf*)*

scorched mackerel *greengage, smoked almond, salsa verde (gf*)*

pappardelle pasta *mascarpone, ricotta salata, tomato (v*)*

50-day aged beef rib bolognese *gnocchi, 36-month parmesan, gremolata*

confit duck leg *sweetcorn, crispy prosciutto, apricot*

panna cotta *madagascan vanilla, plum sorbet (gf*)*

tosier chocolate delice *caramel, banana ice cream (v*)*

the unruly affogato *espresso ice cream, mascarpone, amaretto (gf*/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)