

the unruly lunch menu

unruly sourdough focaccia	<i>anchovy butter (v*/df*)</i>	4	
arancino	<i>'nduja & taleggio</i>	2	<i>each</i>
mersea oysters			
	natural <i>(gf*/df*)</i>	4.5	<i>each 25 half dozen</i>
	fried <i>'nduja xco sauce, chilli (df*)</i>	5	<i>each 29 half dozen</i>
	pickled <i>smoked cucumber, avruga caviar (gf*)</i>	6.5	<i>each 38 half dozen</i>
	grilled <i>gremolata, garlic (gf*/df*)</i>	5	<i>each 29 half dozen</i>
	unruly quattro <i>1 of each (df*)</i>	20	

talleggio on toast *crispy prosciutto, caperberries*

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

mackerel *torched fillet, rilette, beetroot, dill (gf*)*

hand-dived orkney scallop crudo

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

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

shellfish risotto *mussels, chilli, lime (gf*)*

confit duck leg *charred green beans, apricot, raita, peanut*

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

tosier chocolate delice *pistachio, amaretto poached black cherries (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