

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</i> 25 <i>half dozen</i>
	fried	<i>'nduja x'o sauce, chilli(df*)</i>	5 <i>each</i> 29 <i>half dozen</i>
	pickled	<i>smoked cucumber, n25 caviar (gf*)</i>	6.5 <i>each</i> 38 <i>half dozen</i>
	grilled	<i>gremolata, garlic (gf*/df*)</i>	5 <i>each</i> 29 <i>half dozen</i>
	unruly quattro	<i>1 of each (df*)</i>	20

broccoli soup *gorgonzola, smoked almond pesto (v*/gf*)*

whipped bone marrow on toast *braised beef rib, pickled walnut, parsley*

scorched mackerel *tonnato dressing, anchovy, caper (df*)*

roasted gnocchi *delica pumpkin, sage, brown butter dressing (v*)*

venison bolognese *rigatoni pasta, aged parmesan, gremolata*

pork belly *olive oil mash, carrot puree, ham hock*

panna cotta *vanilla, nashi pear, moscato (gf*)*

70% tosier chocolate cremosa *espresso ice cream (v*/gf*)*

semifreddo *raspberry sorbet, pistachio (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