

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 & o sauce, chilli(df*)</i>	5 each 29 half dozen
	pickled	<i>smoked cucumber, n25 caviar (gf*)</i>	6.5 each 37 half dozen
	grilled	<i>gremolata, garlic (gf*/df*)</i>	5 each 29 half dozen
	unruly quattro	<i>1 of each (df*)</i>	20

hand-dived orkney scallop crudo *grapefruit, fennel, chilli, smoked almond (gf*/df*)*
(optional additional course, +£15)

white onion velouté *pesto, goat's cheese, proscutto (gf*)*

whipped bone marrow on toast *braised ox cheek, grilled focaccia, walnut*

cured chalk stream trout *apple, chicory, sheep's milk dressing, dill (gf*/df*)*

parmesan gnocchi *salsify, rainbow chard, hazelnut & brown butter dressing (v*)*

venison bolognese *rigatoni pasta, aged parmesan, gremolata*

pork belly *black pudding, cauliflower, apple, guanciale & pancetta dressing*

semifreddo *raspberry sorbet (v*/gf*)*

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

panna cotta *calvados, blackberry granita (gf*)*

*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