

the unruly festive 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, 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, gorgonzola, prosciutto (gf*)*

chicken & duck liver parfait *brown butter brioche, cranberry, orange & cointreau*

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

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

orford mussels *bucatini pasta, chilli, lime, garlic*

bronze roast turkey *dripping potatoes, creamed sprouts, celeriac, walnut, pig in blanket*

calvados panna cotta *candied orange, christmas pudding ice cream (gf*)*

tosier chocolate cremosa 'tiramisu' *espresso, amaretto (v*/gf*)*

passionfruit & hazelnut tart *white chocolate ice cream*

unruly christmas pudding *brandy custard*
(optional additional course, +£4)

*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**