

# the unruly lunch menu

|                                  |                                |                                               |                                                    |
|----------------------------------|--------------------------------|-----------------------------------------------|----------------------------------------------------|
| <b>unruly sourdough focaccia</b> | <i>anchovy butter (v*/df*)</i> | <b>4</b>                                      |                                                    |
| <b>arancino</b>                  | <i>'nduja &amp; taleggio</i>   | <b>2</b>                                      | <i>each</i>                                        |
| <b>mersea oysters</b>            |                                |                                               |                                                    |
|                                  | <b>natural</b>                 | <i>(gf*/df*)</i>                              | <b>4.5</b> <i>each</i> <b>25</b> <i>half dozen</i> |
|                                  | <b>fried</b>                   | <i>iberico x.o., chive, parmesan</i>          | <b>6</b> <i>each</i> <b>35</b> <i>half dozen</i>   |
|                                  | <b>pickled</b>                 | <i>bloody mary dressing, celery (gf*/df*)</i> | <b>5</b> <i>each</i> <b>29</b> <i>half dozen</i>   |
|                                  | <b>grilled</b>                 | <i>gremolata, black olive (gf*/df*)</i>       | <b>5</b> <i>each</i> <b>29</b> <i>half dozen</i>   |
|                                  | <b>unruly quattro</b>          | <i>1 of each (df*)</i>                        | <b>20</b>                                          |

**beetroot salad** *sheep's milk dressing, smoked almond, apple (v\*)*

**smoked cod's roe** *grilled focaccia, smoked cucumber, avruga caviar, dill*

**parsley soup** *pesto, taleggio, garlic croutons (gf\*/v\*)*

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**aged beef bolognese** *bucatini pasta, gremolata, 3 year aged parmesan*

**gnocchi** *chorizo, nduja & burrata*

**risotto** *celeriac, sage, blue cheese, walnut (gf\*/v\*)*

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

**pistachio cheesecake** *poached rhubarb, sorbet (v\*)*

**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)

**£21 for  
three courses**