

the unruly lunch menu

unruly sourdough focaccia	<i>chilli 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>iberico x.o., chive, parmesan</i>	6 <i>each</i> 35 <i>half dozen</i>
	pickled	<i>bloody mary dressing, celery (gf*/df*)</i>	5 <i>each</i> 29 <i>half dozen</i>
	grilled	<i>gremolata, black olive (gf*/df*)</i>	5 <i>each</i> 29 <i>half dozen</i>
	unruly quattro	<i>1 of each (df*)</i>	20

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*)*

confit pork belly *carrot, black pudding croquette, guanciale dressing*

gnocchi *chorizo, nduja & burrata*

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

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

sticky date pudding *vanilla ice cream (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**