

An Unruly Mothering Sunday

nibbles

nocellara olives	(gf*/df*/v*)	4
focaccia	anchovy butter (df*/v*)	4
arancino	'nduja & taleggio	2 each
smoked cod's roe tartlet	arruga caviar	4 each
lardo di colonnata	crostini, walnut (df*)	4 each

oysters

		each	1/2 dozen
	natural (gf*/df*)	4.5	25
	grilled gremolata, black olive (gf*/df*)	5	29
	pickled bloody mary dressing, celery (gf*/df*)	5	29
	fried iberico x.o., chive, parmesan	6	35
	unruly quattro 1 of each (df*)	20	

rabbit on toast grilled focaccia, crispy prosciutto, mustard (df*)

beetroot cured trout apple, dill, sheep's milk dressing (gf*)

wild garlic soup taleggio, pesto, garlic, croutons (v, gf*)

chicken & duck liver parfait crispy chicken skin, brown butter brioche, pickled rhubarb & orange

roast 36oz rib of 50-day aged hereford beef (for two to share, £10pp supplement)
ox cheek stuffed yorkshire pudding, cauliflower cheese, roasties, roots, bone marrow gravy (gf / df*)

roast 40-day aged beef roasties, roots, greens, yorkshire pudding (gf / df*)
sirloin
fillet (£5 supplement)

upgrade to: ox cheek stuffed yorkshire pudding £4

roast belly of pork pig's cheek croquette, roasties, roots, greens, gravy (gf / df*)

celeriac risotto winter truffle, 3 year aged parmesan, confit burford brown egg yolk (v*/gf*)

cod loin arruga caviar sauce, sprouting broccoli, potato ragu (gf*/ pesci)

extra gravy 3
roasties 5
cauli cheese 5

sticky date pudding brandy toffee sauce, vanilla ice cream

panna cotta madagascan vanilla, rhubarb, basil (gf*)

tosier chocolate cremosa blood orange sorbet, cointreau (gf*)

the unruly affogato amaretto, mascarpone, espresso (gf*)

£69 per guest