

the unruly lunch menu

unruly sourdough focaccia	<i>anchovy 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 cured trout *apple, sheep's milk dressing, dill (gf*)*

smoked haddock rarebit *grilled focaccia*

leek & potato soup *smoked almond, garlic croutons, cavolo nero pesto (v*/gf*)*

mussels *bucatini pasta, agretti & gorgonzola*

gnocchi *aged beef bolognese, gremolata*

risotto *celeriac, truffle & confit egg yolk (gf*/v*)*

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

blood orange custard tart *cointreau 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)

**£35 for
three courses**