

# the unruly lunch menu

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

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

**smoked cod's roe** grilled focaccia, smoky cucumbers

**wild garlic soup** gorgonzola, croutons, pesto (gf\*/v\*)

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**venison bolognese** gnocchi, gremolata

**confit pork belly** carrot, pig cheek croquette

**risotto** pea, truffle, 3-year aged parmesan (gf\*/v\*)

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**blood orange & custard tart** cointreau ice cream (v\*)

**70% tosier cremosa** vanilla ice cream, salted caramel (gf\*/v\*)

**affogato** chocolate & hazelnut ice cream, frangelico profiterole (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**