

# Unruly Sundays

## nibbles

nocellara olives <i>(gf*/df*/v*)</i>	4
focaccia <i>chilli butter (df*/v*)</i>	4
arancino <i>nduja &amp; taleggio</i>	2 each
wild mushroom arancino <i>casbel blue</i>	2 each
smoked cod's roe tartlet <i>avrugia caviar</i>	4 each

## oysters

	each	½ dozen
natural <i>(gf*/df*)</i>	4.5	25
grilled <i>gremolata, black olive (gf*/df*)</i>	5	29
pickled <i>bloody mary dressing, celery (gf*/df*)</i>	5	29
fried <i>iberico ham x.o., chive, parmesan (df*)</i>	6	35
unruly quattro <i>1 of each (df*)</i>	20	

## starters

hand-dived orkney scallop crudo <i>blood orange, fennel, chilli (gf*/pesc*)</i>	21
chicken & duck liver parfait <i>crispy chicken skin, brown butter brioche, rhubarb, orange</i>	16
wild garlic soup <i>gorgonzola smoked almond pesto, croutons (gf*/v*)</i>	14

## mains

cod loin <i>jersey royals, brown butter hollandaise, caper &amp; raisin (gf*/pesc*)</i>	31
risotto <i>36-month aged parmesan, pea, truffle (gf*/v*)</i>	26
sirloin steak tagliata <i>parmesan chips, burnt onion, bone marrow (gf*/df*)</i>	41
roast 40-day aged beef <i>roasties, roots, greens, yorkshire pudding (gf*/df*)</i>	29 / 32.5
sirloin or fillet	+4
<i>upgrade to ox cheek stuffed yorkshire pudding</i>	
50-day aged rib of hereford beef <i>(for two to share)</i>	49pp
<i>ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese</i>	
or <i>'nduja mac cheese, caesar salad, bone marrow sauce</i>	

## sides

extra gravy	3
bone marrow gravy	4
roasties	5
cauli cheese	5

\*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). \*\* game may contain shot  
a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the disabled & marginalised