

the unruly lunch menu

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

smoked cod's roe on focaccia *smokey cucumbers, caviar, dill*

burrata *blood orange, chilli, smoked almond (v*)*

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

venison bolognese *gnocchi, gremolata (df*)*

60-day aged pork *mash, lardo & guanciale dressing*

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

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

classic tiramisu *amaretto, mascarpone, espresso*

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**