

# the unruly lunch menu

<b>unruly sourdough focaccia</b> anchovy butter (v*/df*)	4	
<b>crispy pickles</b> chilli mayo (v*)	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	

**cured chalk stream trout** sheep's milk yoghurt, blood orange, smoked almond (gf\*)

**burrata** prosciutto, walnut, chicory, apple (gf\*)

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

---

**venison bolognese** bucatini pasta, gremolata (df\*)

**confit pork belly** mash, lardo & guanciale dressing

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

---

**madagascan vanilla panna cotta** strawberry, white chocolate, 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**