

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

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

smoked cod roe on toast *smoked cucumber, trout roe*

isle of wight tomatoes *black olive, salted ricotta, basil (gf*/v*)*

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

60-day aged pork *mash, lardo & guanciale dressing, carrot (gf*)*

parmesan gnocchi *pea, broad bean, black garlic, burford brown yolke (gf*/v*)*

semifreddo *strawberry, white chocolate, sorrel (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**