

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 x.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	

bbq lamb belly *charred gem lettuce, primavera dressing (gf*)*

smoked cod's roe on toast *smoky cucumbers, trout roe*

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

rare breed beef bolognese *bucatini pasta, parmesan, gremolata (df*)*

risotto *pea, asparagus, aged parmesans (gf*/v*)*

parmesan gnocchi *peperonata, black garlic, basil (v*)*

amalfi lemon custard tart *raspberry sorbet (v*)*

70% tosier chocolate cremosa *espresso ice cream (v*/gf*)*

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**