

the unruly lunch menu

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

bbq lamb belly wild garlic, primavera vegetable salad (gf*)

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

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

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

skate wing caper & raisin, seaweed potatoes (gf*/pesc*)

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**