

the unruly lunch menu

unruly sourdough focaccia	<i>anchovy butter (v*/df*)</i>	4	
arancino	<i>wild mushroom, cashel blue</i>	2	
arancino	<i>'nduja, taleggio, parmesan</i>	2	
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>n25 umai caviar, gherkin (gf*/df*)</i>	7 each	40 half dozen
	grilled <i>gremolata, black olive (gf*/df*)</i>	5 each	29 half dozen
	unruly quattro <i>1 of each (df*)</i>	21	

bbq courgette *fennel & dill, caponata, sheep's milk (gf*/v*)*

smoked eel on toast *smoked cucumber, caviar, dill (pesc*)*

isle of wight tomato 'in brodo' *salted ricotta, basil, cucumber (gf*/v*)*

parmesan gnocchi *peperonata, courgette, basil (v*)*

shellfish risotto *mussels, chilli, lime (gf*/pesc*)*

dry aged beef bolognese *bucatini pasta, gremolata*

the unruly affogato *chocolate & hazelnut, frangelico profiterole (v*)*

70% tosier chocolate cremosa *espresso ice cream, pedro ximenez custard (gf*/v*)*

madagascan vanilla panna cotta *madagascan vanilla, strawberry, white chocolate (gf*)*

**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**