

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, gberkin (gf*/df*)</i>	7 each	40 half dozen
	grilled <i>gremolata, garlic (gf*/df*)</i>	5 each	29 half dozen
	unruly quattro <i>1 of each (df*)</i>	21	

confit chicken terrine *apricot gel, fennel, brioche*

smoked cod's roe on toast *smoked cucumber, caviar, dill (pesc*)*

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

aged beef bolognese *bucatini pasta, gremolata*

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

pork milanese *polenta, fried burford brown*

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

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

semifreddo *amalfi lemon, raspberry sorbet (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)*

*A £1 discretionary charge is added to each bill to support Red Rose Chain's work
with the marginalised/ disabled and Space for the Wild at Jimmy's Farm for
helping rebome and care for endangered animals*

**£35 for
three courses**