

Be Unruly Tasting Menu

mersea pyefleet oysters

natural £4.5 each / £25 half dozen

fried, iberico x.o., chive, parmesan £6 each / £35 half dozen

pickled, n25 umai caviar, gherkin £7 each / £40 half dozen

grilled, gremolata, garlic £5 each / £29 half dozen

be unruly quattro 1 of each £21

st jude tartlet *black olive*

arancino *wild mushroom, cashel blue*

sourdough focaccia *fen farm butter*

arancino *nduja, taleggio*

smoked cod's roe tartlet *avruga caviar*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

isle of wight tomatoes in 'brodo'

cucumber, basil, ricotta

cured halibut

pickled jalapeno, lime, olive oil

crispy artichokes

fennel & dill, caponata, sheep's milk

isle of wight tomatoes in 'brodo'

cucumber, basil, ricotta

gnocchi

smoked almond, mascarpone, basil, red pepper sauce

chalk stream trout

roe butter sauce

semifreddo

amalfi lemon, raspberry

iberico pork presa

peperonata, courgette, pig's cheek

70% tosier chocolate cremosa

salted caramel ice cream

semifreddo

amalfi lemon, raspberry

£49 / £79

Vegetarian Menu / Signature Menu

*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
rehome and care for endangered animals*

70% tosier chocolate custard tart

salted caramel ice cream

strawberry bonbon