

# 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*

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**st jude tartlet** *black olive*

**arancino** *wild mushroom, cashel blue*

**sourdough focaccia** *fen farm butter*

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**arancino** *nduja, taleggio*

**smoked cod's roe tartlet** *avrugia caviar*

**sourdough focaccia**

*anchovy butter, chicken liver parfait, crispy skin*

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**jerusalem artichoke**

*velouté, rollright, black autumn truffle*

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**cured halibut**

*pickled jalapeno, lime, olive oil*

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**grilled aubergine**

*fennel & dill, caponata, sheep's milk*

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**jerusalem artichoke**

*velouté, rollright, black autumn truffle*

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**paccheri pasta**

*smoked almond, basil, red pepper sauce*

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**chalk stream trout**

*roe butter sauce*

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**semifreddo**

*amalfi lemon, raspberry sorbet*

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**venison**

*celeriac, blackberry, faggot*

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**70% tosier chocolate cremosa**

*honeycomb ice cream*

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**semifreddo**

*amalfi lemon, raspberry sorbet*

**£49 / £79**

**Vegetarian Menu / Signature Menu**

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**70% tosier chocolate delicé**

*honeycomb ice cream*

*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*

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**blackberry bonbon**