

Unruly Set Menu

Nibbles

focaccia *anchovy butter*
arancino *wild mushroom, casbel blue (v*)*
arancino *'nduja, taleggio, parmesan*
smoked cod's roe tartlet *avrugia caviar*
lardo di colonnata *crostini, walnut (df*)*

Oysters

4	natural <i>(gf*/df*)</i>	4.5	25
2	grilled <i>gremolata, garlic (gf*/df*)</i>	5	29
2	pickled <i>n25 umai caviar, gherkin (gf*/df*)</i>	7	40
4	fried <i>iberico x.o., chive, parmesan (df*)</i>	6	35
4	unruly quattro <i>1 of each (df*)</i>	21	

cured halibut *pickled jalapeño, lime, olive oil (gf*/pesc*/df*)* **+£5**

smoked cod's roe *grilled focaccia, smokey cucumber, caviar (pesc*)*

ham hock *fig & date chutney, walnut, brown butter, brioche*

chalk stream trout *roe butter sauce (pesc*)*

dry aged beef battuta *'cacio e pepe', gherkin (gf*)* **+£5**

grilled aubergine *fennel & dill, caponata, sheep's milk (v*)*

venison bolognese *gnocchi, gremolata, parmesan*

iberico pork *pig's cheek, caramelised apple, cauliflower, iberico ham, tuscan potato* **+£5**

paccheri pasta *smoked almond, mascarpone, basil, red pepper sauce (v*)*

calvados panna cotta *damson, lemon verbena granita*

semifreddo *amalfi lemon, raspberry sorbet (v*/gf)*

affogato *praline, frangelico profiterole (v*)*

3 courses £39 | 4 courses £49

**Please inform us of any allergies: (gf)(df)(v)(pesc) gluten free/ dairy free/ vegetarian/ pescatarian are often adaptations of our dishes (and may well differ to the original description). a £1 discretionary charge is added to your bill to support charities including the Red Rose Chain and Space for the Wild. Thank you for your support on this difficult issue.*