

Unruly Set Menu

Nibbles

focaccia *anchovy butter*
arancino *wild mushroom, cashel blue (v*)*
arancino *nduja, taleggio, parmesan*
smoked cods roe tartlet *avrug 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 jalapeno, lime, olive oil (gf*/pesc*/df*)* **+£5**
mersea crab soup *brown crab, chilli, croutons, basil*
isle of wight tomatoes 'in brodo' *black olive, ricotta salata (v*)*

chalk stream trout *roe butter sauce*
dry aged beef battuta *'cacio e pepe', gherkin (gf*)* **+£5**
crispy artichokes *fennel & dill, caponata, sheep's milk (v*)*

shellfish risotto *mussels, chilli, lime (gf*/pesc*)*
iberico pork presa *cheek ravoilo, stuffed courgette flower, peperonata (gf*)* **+£5**
paccheri pasta *smoked almond, mascarpone, basil, red pepper sauce (v*)*

semifreddo *almafi lemon, raspberry sorbet (gf*/v*)*
70% tosier chocolate cremosa *praline ice cream (v*/gf)*
classic tiramisu *amaretto, mascarpone, espresso*

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.*