

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 *chilli boney*

arancino *wild mushroom, cashel blue*

sourdough focaccia *fen farm butter*

jerusalem artichoke

velouté, rollright, black autumn truffle

beetroot

fig & date chutney, walnut, sheep's milk

ricotta gnudi

delica squash, pumpkin seed, brown butter

dressing, sage

poached blackberries

meringue, lemon verbena granita

70% tosier chocolate cremosa

honeycomb ice cream

£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 rebome and care for endangered animals

arancino *'nduja & taleggio*

smoked cod's roe tartlet *avruga caviar*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

cured halibut

pickled jalapeno, lime, olive oil

jerusalem artichoke

velouté, rollright, black autumn truffle

chalk stream trout

roe butter sauce

venison loin

wild mushrooms, celeriac, blackberry

calvados panna cotta

lemon verbena, blackberry, meringue

70% tosier chocolate delice

honeycomb ice cream

blackberry bonbon