

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

grilled aubergine

fennel & dill, caponata, sheep's milk

ricotta gnudi

delica squash, pumpkin seed, brown butter

dressing, sage

damson

poached blackberries, 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
rehome 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

celeriac, faggot, braised venison croquette

calvados panna cotta

lemon verbena, damson, meringue

70% tosier chocolate delicé

honeycomb ice cream

blackberry bonbon