

Unruly Set Menu

Nibbles

focaccia *anchovy butter*
arancino *wild mushroom, cashel blue (v*)*
arancino *'nduja, taleggio, parmesan*
smoked cod's roe tartlet *avruga 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	

chicken terrine *mushroom ketchup, chive, crispy chicken skin*
cured halibut *pickled jalapeño, lime, olive oil (gf*/pesc*/df*) +£5*
jerusalem artichoke velouté *rollright, brioche crouton*

chalk stream trout *roe butter sauce (pesc*)*
dry-aged beef battuta *'cacio e pepe', gherkin (gf*) +£5*
beetroot salad *fig & date chutney, walnut, sheep's milk (v*)*

venison bolognese *bucatini pasta, gremolata, parmesan*
chicken & ham hock pie *battered mash, chicken sauce*
ricotta gnudi *delica squash, pumpkin seed, brown butter dressing (v*)*

brown butter rice pudding *spiced apple, almond crumble (v*/gf*)*
70% tosier chocolate cremosa *honeycomb ice cream (v*/gf*)*
pumpkin tart *ginger ice cream (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.*