Unruly Set Menu

Nibbles

focaccia	*anchovy butter*	4
arancino	*wild mushroom, cashel blue (v*)*	2
arancino	*'nduja, taleggio, parmesan*	2
smoked cod's roe tartlet	*avruga caviar*	4
lardo di colonnata	*crostini, walnut (df*)*	4

Oysters

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

game terrine *mushroom ketchup, chive, crispy parma ham (gf*/df*)*
cured halibut *pickled jalapeño, lime, olive oil (pesc*/gf*/df*)* ***+£5***
jerusalem artichoke velouté *taleggio (v*/gf*)*

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rabbit livers *grilled focaccia, pancetta, garlic*
dry-aged beef battuta *'cacio e pepe', gherkin (gf*)* ***+£5***
beetroot salad *fig & date chutney, walnut, sheep's milk (v*/gf*)*

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braised featherblade *orzo 'milanese'*
stone bass *mussel velouté, potato ragu, leeks (gf*/pesc*)* ***+£5***
ricotta gnudi *delica squash, pumpkin seed, brown butter dressing, sage (v*)*

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