Unruly Sunday

nibbles

nocellara olives *(gf*/df*/v*)*	4
focaccia *anchovy butter (df*/v*)*	4
'nduja & taleggio arancino *aged parmesan*	2
wild mushroom arancino *cashel blue (v*)*	2
smoked cod's roe tartlet *avruga caviar*	4

oysters

	each	½ dozen
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	

starters

game terrine *fig & date chutney, walnut, brown butter brioche*	16
cured halibut *pickled jalapeno, lime, olive oil (gf*/pesc*)*	19
jerusalem artichoke velouté *taleggio, black autumn truffle (v*)*	15
dry aged beef battuta *'cacio e pepe', gherkin (gf*)*	19

mains

ricotta gnudi *delica squash, pumpkin seed, brown butter dressing, sage (v*)*	26
stone bass *roe butter sauce, dill, seaweed potatoes (gf*/pesc*)*	32
sirloin steak tagliata *parmesan chips, peppercorn butter, bone marrow, garlic bearnaise, burnt onion (gf*/df*)*	42
whole roasted brill *wild mushroom sauce, pancetta, jerusalem artichokes & roasted potatoes (special, for two to share)*	36pp
roast 60-day aged pork *roasties, roots, greens, apple sauce (gf*/df*)*	29
roast 40-day aged beef *roasties, roots, greens, yorkshire pudding (gf*/df*)*	
sirloin	32
fillet	35
upgrade to ox cheek stuffed yorkshire pudding	+4
50-day aged rib of hereford beef *(for two to share)*	49pp
ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese (gf/df*)*	
or	
parmesan chips, peppercorn butter, bone marrow, garlic bearnaise, burnt onion (gf/df*)*	

sides

extra gravy	3
bone marrow gravy	4
roasties	5
cauli cheese	5

***please inform us of any allergies: (gf)(df)(v) gluten free/dairy free/vegetarian are often adaptations of our dishes (and may well differ to the original description). ** game may contain shot**
a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the disabled & marginalised