



THE
**UNRULY
PIG**
PUB & KITCHEN

LUNCH MENU

AND THE
DRINKS ARE
ON THE BACK

VEGETARIAN
AND
CHILDREN'S
MENUS ARE
AVAILABLE

01394 460 310
info@theunrulypig.co.uk
www.theunrulypig.co.uk

COCKTAILS	
Classic Champagne Cocktail	9
Rhubarb Negroni	8
Kir Royale	8
Raspberry Collins	7
Lemon Spritzer (non-alcoholic)	4

GRAZING	
Nocellera olives	2.5
Curly kale crisps	2
Parmesan straws	2.75
Chicken skin popcorn	2.75
Grazing platter (all of the above)	8.95

BREAD	
Pump Street bakery bread olive oil	2

STARTERS	
Anchovy, olive and caper crostini	3
Salt beef and gorgonzola croquettes	6
White onion soup with ham hock	5
Goat's curd, beetroot and sticky walnuts	6.25
Parmesan crusted skate, wild garlic, pine nut and brown butter	7.25
Chicken liver and foie gras parfait, cherries and pain d'épices	7.25

WE HAVE A NEW, INTIMATE PRIVATE DINING ROOM
THAT IS IDEAL FOR A SPECIAL CELEBRATION MEAL,
FAMILY EVENT OR GROUP GATHERING

SET MENU

TWO COURSES 15
THREE COURSES 18

WHITE ONION SOUP WITH HAM HOCK
GOAT'S CURD AND BEETROOT SALAD

BROMESWELL BURGER, BRIOCHE BUN,
ROQUEFORT AND FRIES
FILLET OF HAKE, OLIVE OIL MASH AND SAMPHIRE

BAKEWELL TART WITH VANILLA ICE CREAM
THYME PANNA COTTA, POACHED RHUBARB AND
CRUMBLE TOPPING

MAINS

Crispy pork belly, pickled cockles and kale	15.50
Fillet of hake, olive oil mash samphire	14

FROM THE INKA GRILL

OUR CHARCOAL FIRED INKA GRILL COOKS AT 400+
DEGREES, ENHANCING THE FLAVOUR AND
TENDERNESS OF GRILLED MEAT AND FISH.

Bromeswell burger, brioche bun, Roquefort and fries	13.5
Flat iron beef (served rare), wild garlic and mushroom risotto	14.5
Whole sea bream, lemon & caper roasted potatoes, parsley butter	16
Veal T-bone, macaroni cheese	22

**SPECIALITY: DUO OF BEEF INCLUDING
GRILLED RIB EYE AND FEATHERBLADE
SERVED WITH TRUFFLED POTATO PUREE
AND SEASONAL GREENS FOR TWO TO
SHARE.** 46

this price include a discretionary 25p which will be donated on
your behalf to our local riding for the disabled group based in
Hollisley

READING GLASSES ARE AVAILBLE

SALADS AND SIDES

Beetroot, walnut and apple salad	4
Charred broccoli, Roquefort and caper salad	4
Seasonal greens	2.95
Garlic and lemon Charlotte potatoes	2.95
Fries	2.75
Onion rings	2.75

PUDDINGS

Pistachio and olive oil cake, lemon verbena sorbet and orange	6.25
Rhubarb mousse, basil jelly, poached rhubarb	6.25
Baked ricotta, honeycomb, caramel pineapple	6.25
Chocolate espresso parfait, meringue, chocolate sauce and tulle	6.25
Cheese and biscuits	7.95

TEAS & INFUSIONS

English Breakfast	2
Ceylon, Darjeeling, Assam, Earl Grey	2.25
Green Tea, Peppermint, Red Berry, Red Bush, Camomile, Lemon Grass & Ginger	2.25

COFFEE

Americano, Espresso	2
Cappuccino, Latte, Macchiato	2.5
Mocha	2.75
Liqueur Coffees - Jameson Irish Whiskey, Tia Maria, Baileys, Cointreau, Armagnac, Cuban (Woods Navy 100 rum)	6.5
Green & Black's Hot Chocolate	2.5

FOOD ALLERGIES & INTOLERANCES
BEFORE ORDERING PLEASE SPEAK TO A MEMBER OF
OUR TEAM ABOUT YOUR REQUIREMENTS

BUBBLES, WHITES, REDS & MORE

FIZZ

	125ml	Bottle
1 Prosecco Brut, Argeo, Alberto Fresh green apple nose & palate, with a long, crisp finish	6	29
2 Dumont et Fils Brut Tradition Insanely fruity with lemons, white peaches & red cherries	8	45
3 Perrier Jouët, Grand Brut Rich flavours of brioche, butter & a long dry finish		58
4 Laurent Perrier Rosé, Cuvée Brut Highly expressive bouquet, extraordinary depth and freshness & delicious red berry flavours		80

SHERRY

	50ml	100ml	Bottle
10 Fino Bella Luna Intense yet delicate aromas of fresh bread & almonds	2.5	5	20
11 Amontillado Bella Luna Saline aromas of hazelnuts & bitter almonds. Bone-dry & goes on...& on	2.5	5	17
12 PX Bella Luna Dense aromas of raisins, dates & honey	4	8	20

WHITE WINE

	175ml	250ml	375ml	Bottle
20 Rama Viura Blanco, Bodegas Covinas 2013 Lively tropical notes of pineapple & bananas, with a floral hint	4.5	6.5	9.7	17
21 Cortese Amonte, Volpi 2013 Crisp with delicate citrus aromas & nuances of freshly mown grass	5.1	7.3	10.9	19
22 Pinot Grigio, Via Nova 2013 Fresh grassy notes & hints of green apples	5.3	7.6	11.5	20
23 Chardonnay Les Mougeottes Pays d'Oc 2013 More ripe than a Macon & more savoury than the New World	5.9	8.4	12.6	22
24 Rioja Blanco, Viña Cerrada 2014 Fresh & fruity on the palate with an oily mouth-feel & medium length	6.1	8.6	12.9	22.5
25 Viognier Reserva, De Gras 2013 Juicy nectarine, melon & papaya flavours, finishing rounded & succulent	6.1	8.8	13.2	23
26 Sauvignon Blanc, The Frost Pocket 2014 Long lasting lime, gooseberry & tropical fruit flavours	6.7	9.6	14.3	25
27 Pecorino Golden Fleece, Umani Ronchi 2013 Peach, mango & candied rose petals	7.2	10.3	15.1	27
29 Chablis 1er Cru Forets, Domaine Louis Michel 2011 Mineral flavours alongside zippy citrus & green apple characteristics				40

TASTERS, DRIVERS AND CARAFES

In addition to 175ml & 250ml, we also offer; a taster size of 50ml, a driver size of 125ml and a carafe size of 375ml (half bottle) of the all the red, white & rose wines offered by the glass

RED WINE

	175ml	250ml	375ml	Bottle
40 Merlot Lanya 2014 Current, ripe plum, cherry, vanilla & blackberry	4.5	6.5	9.7	17
41 Carignan Vieilles Vignes les Archeres 2013 Hints of vanilla & black currants with a soft round palate	5.1	7.3	10.9	19
42 Barbera Amonte, Volpi 2013 Fruity with notes of blueberries, cherries & raspberries	5.3	7.6	11.5	20
43 Syrah, Cave de Saint Desirat Ardeche 2012 Black pepper & Parma violets on a medium-weight body with vibrant acidity	5.7	8.2	12.3	21.5
44 Montepulciano d'Abruzzo, Podere Umani Ronchi 2013 Medium bodied & dry, a finely textured structure, ripe, plummy fruit	6.1	8.8	13.2	23
45 Salice Salentino Riserva, Francesco Candido 2010 Creamy bitter chocolate character, balanced by acidity & smoky oak	7	9.9	14.9	26
46 Chianti Riserva Teuzzo, Cecchi 2011 Round, well balanced with notes of black cherry, plum & kirsch	7.2	10.3	15.1	27
47 Malbec, Tomero 2013 Blackberry, butterscotch, slight spiciness with subtle vanilla notes	7.5	10.7	16.1	28
48 Rioja Crianza, Marqués de Arienzo 2010 Red berries & some hints of spice	7.8	11.1	16.7	29
49 Estate Pinot Noir, Humberto Canale Patagonia 2013 Notes of spice & candied fruit with nuances of vanilla	7.8	11.1	16.7	29
50 Douro Superior, Quinta do Crasto 2012 Berry fruit flavours, great volume, solid structure & velvety tannins	8.8	12.6	18.9	33
51 Saint Emilion Château Bertinat, Lartigue 2011 Gorgeously deep ruby colour, red fruit & a rounded mouth-feel	9.6	13.8	20.7	36
52 Barolo Sorano, Ascheri 2010 Ethereal bouquet, intense tar with a scent of dried flowers & a mineral note				65
53 Nuits St. Georges, Domaine Fernand Lecheneaut 2007 Notes of toast & ripe lemons; complex palate, racy acidity, but full, balanced & beautiful long finish				70

ROSÉ WINE

	175ml	250ml	375ml	Bottle
61 La Lande Cinsault Rosé, Vin de Pays d'Oc 2013 Intense lychee & strawberry notes & hints of violet	5.1	7.3	10.9	19
62 Pinot Grigio Blush Il Sospiro 2014 Zingy citrus & fruity red berry flavours. Clean & refreshing	5.6	8.1	12.	21

PUDDING WINE & PORTS

	50ml	100ml
71 Muscat de Saint Jean de Minervois, Domaine de Barroubio 2013 Grapes, pear, rose petals & citrus. On the palate it is sweet, rich, powerful with a balancing zesty acidity on the long finish	4	8
72 Sauternes, Clos Dady 2011 Sweet apricot, honey, roasted nut & marmalade flavours finishing clean	5	10
74 Eiswein Hopley 2009 Elegant sweetness balanced by refreshing acidity	6	12
80 Quinta do Crasto LBV port Elegant sweetness balanced by refreshing acidity	4	8
81 Taylor's Tawny 10 yo port Elegant and smooth, combining delicate wood notes and rich mellow fruit	5	10

SOFT DRINKS

High House Apple Juice or Fresh orange Juice (275ml)	3
Fentimans Ginger Beer or Dandelion & Burdock (275ml)	3
Appletiser or Feel Good Apple & Blueberry (275ml)	2.75
Juices; Pineapple, Cranberry or Tomato (160ml)	1.5
Tonic, Slim Line Tonic, Bitter Lemon or Ginger Ale (125ml)	1.5
Still/Sparkling Water (75cl)	3
Coke/Diet Coke/Lemonade (dash/275ml / 500ml)	.8 / 2 / 3.5