

pudding

tosier 72% chocolate tart	<i>salted caramel, sheep's milk ice cream</i>	12
semifreddo	<i>strawberry, white chocolate, elderflower</i>	10
rhubarb crumble	<i>moscato custard, rhubarb sorbet, ginger</i>	11
the unruly affogato	<i>espresso, vanilla ice cream, mascarpone, amaretto</i>	7.5
add a liqueur	<i>baileys // amaretto // frangelico // jameson // edwards coffee // cointreau</i>	5.5

unruly cheese board

3 cheeses/5 cheeses 12.5/17.5

pecorino *filled with umami flavours and a fruity sharpness and long-lasting saltiness, with a dry, and slightly dense texture (v)*

vacherin mont d'or *a supple, almost meltingly soft cheese, with notes of butter, hay and spruce wood on the finish*

cashel blue *is a semi-soft irish blue cheese which is slightly salty in flavour, with a creamy texture. it's full of character, but is not powerfully strong & boasts more of a medium strength (v)*

driftwood *smooth & creamy goat's cheese from somerset, lemon notes, delicate saltiness & dusting of ash (v)*

st jude *handmade in suffolk. small wrinkly, soft mould ripened cheese. savoury, buttery & light*

lbv port	tawny port	recioto
<i>50ml 5.5 // 125ml 12.5</i>	<i>50ml 7.5 // 125ml 13.5</i>	<i>50ml 8.5 // 125ml 17</i>

dessert wine

<i>sauternes, bordeaux 2018</i>	8
<i>tokaji furmint, hungary 2019</i>	9
<i>muscat, pfeiffer, australia 2016</i>	7.5

loose leaf tea

<i>jasmine</i>	4
<i>pomegranate</i>	4
<i>darjeeling</i>	4
<i>breakfast</i>	4
<i>earl grey</i>	4
<i>green</i>	4
<i>fresh mint</i>	4

brandy

<i>courvoisier</i>	5
<i>calvados</i>	5
<i>remy martin</i>	7.5
<i>hennessy</i>	8
<i>courvoisier xo</i>	18.5

dessert cocktails

<i>bakevell tart</i>	13.5
<i>salted caramel martini</i>	13.5
<i>berry brandy</i>	13.5

coffee

<i>macchiato</i>	4
<i>double espresso</i>	4.5
<i>flat white</i>	4
<i>americano</i>	4
<i>cappuccino</i>	4.5
<i>latte</i>	4.5

whisky

<i>monkey shoulder</i>	5
<i>woodford reserve</i>	6
<i>jamesons</i>	5.5
<i>glenlivet</i>	7.5
<i>laphroaig</i>	7.5