pudding

'peach melba' white peach, raspberry sorbet, brown butter brioche (v*)	11
tosier 72% chocolate delice cherries, amaretto (v*)	12
semifreddo strawberry, white chocolate, elderflower (gf*/v*)	10
the unruly affogato espresso ice cream, mascarpone, amaretto (gf*/v*) add a liqueur	7.5
baileys // amaretto // frangelico // jameson // edwards coffee // cointreau	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)

winslade a deliciously complex cheese, wrapped in a spruce-bark band. winslade is rich & creamy, with a fruity finish (v)

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)

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

driftwood smooth \mathcal{C} creamy goat's cheese from somerset, lemon notes, delicate saltiness \mathcal{C} dusting of ash (v)

 lbv port
 10 year tawny port
 20 year tawny port

 50ml 5.5 // 125ml 12.5
 50ml 7.5 // 125ml 13.5
 50ml 9 // 125ml 19

dessert wine		dessert cocktails	
sauternes, bordeaux, france 2018	8	bakewell tart	13.5
furmint, tokaji, hungary 2019	9	tiramisu martini	13.5
muscat, victoria, austrailia 2019	7.5	after eight	13.5
recioto, veneto, italy 2020	8.5		
riesling, clare valley, southern australia 2022	10		
loose leaf tea		coffee	
fresh mint	4	macchiato	4
pomegranate	4	double espresso	4.5
darjeeling	4	flat white	4
breakfast	4	americano	4
earl grey	4	cappuccino	4.5
green	4	latte	4.5
brandy		whisky	
courvoisier	5	monkey shoulder	5
calvados	5	woodford reserve	6
remy martin	7.5	jamesons	5.5
hennessy	8	glenlivet	7.5
courvoisier xo	18.5	laphroaig	7.5