

## pudding

<b>semifreddo</b> <i>lemon sorbet, sesame, meringue (gf*)</i>	11
<b>panna cotta</b> <i>earl grey, fig &amp; olive oil (gf*)</i>	10
<b>tosier 72% chocolate &amp; hazelnut tart</b> <i>blackberry sorbet (v*)</i>	12.5
<b>the unruly affogato</b> <i>espresso ice cream, mascarpone, amaretto (gf*/v*)</i>	7.5
<b>add a liqueur</b> <i>baileys // amaretto // frangelico // jameson // edwards coffee // cointreau</i>	5.5
	11

## unruly cheese board

<b>3 cheeses/5 cheeses</b>	12.5/17.5
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**pecorino** *filled with umami flavours and a fruity sharpness and long-lasting saltiness, with a dry, and slightly dense texture (v)*

**st jude** *a small, soft, wrinkly cow's milk cheese from suffolk. inspired by the french cheese st marcellin, its rich and buttery flavour coexists with a luxuriously light texture*

**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)*

**tunworth** *soft, thin and wrinkled rind, a rich & earthy mushroom fragrance, and a long-lasting sweet and nutty flavour*

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

<b>lbv port</b>	<b>10 year tawny port</b>	<b>20 year tawny port</b>
<i>50ml 5.5 // 125ml 12.5</i>	<i>50ml 7.5 // 125ml 13.5</i>	<i>50ml 9 // 125ml 19</i>

**dessert wine (50ml)**

<i>sauternes, bordeaux, france 2018</i>	8
<i>furmint, tokaji, hungary 2019</i>	9
<i>muscat, victoria, australia 2019</i>	7.5
<i>recioto, veneto, italy 2020</i>	8.5
<i>riesling, clare valley, southern australia 2022</i>	10
<i>moscato d'asti italy 2023 (125ml)</i>	9.5

**loose leaf tea**

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

**brandy**

<i>courvoisier</i>	5
<i>calvados</i>	5
<i>remy martin</i>	7.5
<i>hennessy</i>	8
<i>courvoisier x0</i>	18.5

**dessert cocktails**

<i>bakevell tart</i>	13.5
<i>tiramisu martini</i>	13.5
<i>after eight</i>	13.5
<i>salted caramel martini</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