

## pudding

|  |      |
|--|------|
| <b>semifreddo</b> <i>lemon sorbet, meringue, sesame (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><br><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)*

**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 |