pudding

steamed date cake black treacle, stem ginger, walnut ice cream (v^*)	11
panna cotta madagascan vanilla, rhubarb, stem ginger	11
chocolate & hazelnut tart frangelico, blood orange marmalade (v*)	12
the unruly affogato espresso ice cream, mascarpone, amaretto (gf*/v*) add a liqueur	9
baileys amaretto frangelico jameson edwards coffee cointreau	5.5

unruly cheese board

3 cheeses/5 cheeses

14/19

pitchfork a full bodied, dense & nutty cheddar from trethowan's dairy in somerset, with a juicy bite & creamy texture that rolls around the mouth st jude a small, soft, wrinkly cow's milk cheese from suffolk. inspired by the french cheese st marcellin, its rich & 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)

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

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

lbv port 50ml 5.5 // 125ml 12.5

10 year tawny port 50ml 7.5 // 125ml 13.5

20 year tawny port 50ml 9 // 125ml 19

dessert wine (50ml)		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	salted caramel martini	13.5
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 ×0	18.5	laphroaig	7.5