

## pudding

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

## unruly cheese board

|                            |       |
|----------------------------|-------|
| <b>3 cheeses/5 cheeses</b> | 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)*

**winslade** *has distinctive pine note, soft unctuous with floral earthiness*

**driftwood** *smooth & creamy goat's cheese from somerset, lemon notes, delicate saltiness & 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)**

|  |     |
|--|-----|
| <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  |

**dessert cocktails**

|                               |      |
|-------------------------------|------|
| <i>bakewell tart</i>          | 13.5 |
| <i>tiramisu martini</i>       | 13.5 |
| <i>after eight</i>            | 13.5 |
| <i>salted caramel martini</i> | 13.5 |

**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 |

**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 |

**brandy**

|                       |      |
|-----------------------|------|
| <i>courvoisier</i>    | 5    |
| <i>calvados</i>       | 5    |
| <i>reny martin</i>    | 7.5  |
| <i>hennessy</i>       | 8    |
| <i>courvoisier x0</i> | 18.5 |

**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 |