## pudding

<b>choux bun</b> chocolate cremosa, frangelico custard, hazelnut ice cream $(v^*)$	11
panna cotta madagascan vanilla, blood orange brodo (gf*)	11
peanut butter and chocolate tart caramelised banana ice cream (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
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	
pitchfork a full bodied, dense & nutty cheddar from trethowan's dairy in somerset, with a juicy bite & creamy texture that rolls around the mouth	
<b>cashel blue</b> 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	
<b>driftwood</b> smooth & creamy goat's cheese from somerset, lemon notes, delicate saltiness & 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 (50ml)		dessert cocktails	
sauternes, bordeaux, france 2018	8	bakewell tart	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