

pudding

'black forest' choux bun	<i>tosier chocolate cremosa, amaretto custard, black cherry (v*)</i>	12
panna cotta	<i>honey, moscato, white peach brodo (gf*)</i>	11
raspberry & pistachio tartlet	<i>raspberry sorbet, lime, thyme</i>	11
the unruly affogato	<i>espresso ice cream, mascarpone, amaretto (gf*/v*)</i>	9
add a liqueur	<i>baileys // amaretto // frangelico // jameson // kahlua // cointreau</i>	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*

cornish kern *matured for 20 months, pasteurised, british comte style cheese, rich & moreish*

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	10 year tawny port	20 year tawny port
<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>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>bakenell tart</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>remy martin</i>	7.5
<i>hennessy</i>	8
<i>courvoisier xo</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