pudding

medium strength (v)

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

baron bigod british, brie-style cheese with a creamy, smooth texture and rich, earthy flavours with hints of mushrooms

driftwood smooth \mathcal{C} creamy goat's cheese from somerset, lemon notes, delicate saltiness \mathcal{C} 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
riesling, clare valley, southern australia 2022	10	tiramisu martini	13.5
recioto, veneto, italy 2020	8.5	salted caramel martini	13.5
late harvest tokaj, hungary 2022	9	Espresso martini	13.5
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 xo	18.5	laphroaig	7.5