pudding

chocolate & hazelnut delice *blackberry sorbet (v*)* 12

panna cotta *madagascan vanilla, nashi pear, moscato (gf*)* 11

fig tart tatin *marsala ice cream (v*)* 13

the unruly affogato *espresso ice cream, mascarpone, amaretto (gf*/v*)* 9
add a liqueur
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 medium strength (v)*

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

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)

sauternes, bordeaux, france 2018	8
riesling, clare valley, southern australia 2022	10
recioto, veneto, italy 2020	8.5
late harvest tokaj, hungary 2022	9

dessert cocktails

bakewell tart	13.5
tiramisu martini	13.5
salted caramel martini	13.5
espresso martini	13.5

loose leaf tea

fresh mint	4
pomegranate	4
darjeeling	4
breakfast	4
earl grey	4
green	4

coffee

macchiato	4
double espresso	4.5
flat white	4
americano	4
cappuccino	4.5
latte	4.5

brandy

courvoisier	5
calvados	5
remy martin	7.5
hennessy	8
courvoisier xo	18.5

whisky

monkey shoulder	5
woodford reserve	6
jamesons	5.5
glenlivet	7.5
laphroaig	7.5