pudding

70% tosier chocolate 'tiramisu' espresso ice cream, amaretto, mascarpone (v*)	12			
calvados panna cotta candied orange, mince pie ice cream (gf*)				
passionfruit & hazelnut tart white chocolate ice cream	11			
the unruly affogato espresso ice cream, mascarpone, amaretto (gf*/v*) 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, hut is not powerfully strong & boasts more of a medium strength (v)				
vacherin mont d'or soft, unpasteurised cow's milk cheese with earthy and savoury notes, and a distinctive resineous aroma from the spruce bark encircling				

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

ticklemore pasteurised goat's cheese with a firm yet moist crumbly bite. light and lemony with herbaceous notes, a mild and fresh flavour, and a subtly sweet taste (v)

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		
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