

pudding

tosier chocolate delice	<i>salted caramel, peanut butter (v*/gf*)</i>	13
classic tiramisu	<i>espresso, mascarpone, amaretto</i>	12
semifreddo	<i>sorrel, strawberry sorbet, white chocolate (gf*)</i>	11
amalfi lemon custard tart	<i>raspberry sorbet (v*)</i>	12
the unruly affogato	<i>chocolate & hazelnut, frangelico profiterole (v*)</i>	9
add a liqueur	<i>baileys // amaretto // frangelico // jameson // kahlua</i>	5.5

unruly cheese board

3 cheeses/5 cheeses 15/20

raedwald *suffolk reblochon style, smoky, nutty, oozing (v)*

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

cashel blue *gentle, approachable, and creamy character offering a mild-to-medium strength, balancing buttery, sometimes sweet, and tangy notes with a subtle spicy finish*

st jude *buttery, fresh, and slightly citrusy flavour, with seasonal variations ranging from grassy and vegetal in summer to rich and earthy in winter*

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)*

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)

<i>sauternes, bordeaux, france 2018</i>	8
<i>riesling, clare valley, southern australia 2022</i>	10
<i>late harvest tokaj, hungary 2022</i>	9
<i>recioto della valpolicella, italy 2019</i>	10
<i>terminum, late harvest gewurztraminer 2023</i>	7.5

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