

pudding

panna cotta	<i>madagascan vanilla, strawberry, white chocolate</i>	11
70% tosier chocolate custard tart	<i>salted caramel ice cream</i>	14
classic tiramisu	<i>espresso, mascarpone, amaretto</i>	12
semifreddo	<i>amalfi lemon, raspberry sorbet (gf*)</i>	11
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

stinking bishop *pungent, earthy ring which is washing in pear cider. Cheese itself has a mild, creamy delicate flavour (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)*

10 year tawny port
50ml 7.5 // 125ml 13.5

20 year tawny port
50ml 9 // 125ml 19