

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>praline, 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
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redlap *hard, washed rind goat milk from stone tree dairy in dartmouth devon. rich nutty with a density of texture*

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*

rollright *rich, creamy & nutty soft cheese, washed-rind cow's milk from king stone dairy, gloucestershire.*

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

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