

## pudding

|                                    |                                                               |     |
|------------------------------------|---------------------------------------------------------------|-----|
| <b>calvados panna cotta</b>        | <i>damson, lemon verbena granita</i>                          | 11  |
| <b>70% tosier chocolate delicé</b> | <i>honeycomb ice cream</i>                                    | 13  |
| <b>classic tiramisu</b>            | <i>espresso, mascarpone, amaretto</i>                         | 12  |
| <b>semifreddo</b>                  | <i>amalfi lemon, raspberry sorbet (gf*)</i>                   | 11  |
| <b>the unruly affogato</b>         | <i>praline, frangelico profiterole (v*)</i>                   | 9   |
| <b>add a liqueur</b>               | <i>baileys // amaretto // frangelico // jameson // kahlua</i> | 5.5 |

## unruly cheese board

|                            |       |
|----------------------------|-------|
| <b>3 cheeses/5 cheeses</b> | 15/20 |
|----------------------------|-------|

**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