

## pudding

|                                                                                       |     |
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| <b>pumpkin tart</b> <i>ginger ice cream</i>                                           | 12  |
| <b>calvados panna cotta</b> <i>lemon verbena, blackberry, meringue</i>                | 11  |
| <b>classic tiramisu</b> <i>espresso, mascarpone, amaretto (v*)</i>                    | 12  |
| <b>70% tosier chocolate delicé</b> <i>honeycomb ice cream (v*)</i>                    | 13  |
| <b>the unruly affogato</b> <i>praline, frangelico profiterole (v*)</i>                | 9   |
| <b>add a liqueur</b><br><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 comté 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