



THE LAMB TAVERN

Desserts

Hazelnut and treacle tartlet
with praline ice cream
Casa Silva, Semillion

Warm caramel and chocolate brownie with
pistachio crumbs and ice cream
Domain Poudereux, Vendange

Apple and Rhubarb crumble
with spiced honey ice cream
Heavan on Earth Muscat,

Sticky toffee pudding
with vanilla ice cream
Gonzalez Byass Nectar, Pedro Ximenez Dulce

Apricot bread & butter pudding with custard
Quinta De La Casa, White Extra Dry Port

£8.50

With matching dessert wine £11.75

Homemade ice creams
Vanilla, Dark Chocolate, Milk Chocolate, Strawberry, Pistachio,
Coconut, Coffee, Apple, Spiced Honey

Cheese Board
Homemade crackers, chutney and date loaf

£9.50

Homemade sorbets (vg)
Raspberry, Chocolate, Mango Coconut

3 scoops £6.50

Hot Drinks

Coffee Affogato	£7.00	Liqueur Coffee	£9.00
Oat milk coffee	£4.00	Tea	£3.50
Latte, Flat white, Cappuccino, Americano	£3.50	Hot chocolate	£5.00

Dessert Wines

	125ml	Bottle
Château Briatte, Sauternes, France	£7.50	
Quinta De La Casa, White Extra Dry Port, Portugal	£6.25	
Casa Silva, Semellion, Chile	£6.50	
Blandy's Duke of Cumberland, Medium Madeira,	£7.00	
Domain Poudereux, Vendange, Maury, France	£7.00	
Heavan on Earth Muscat, West Cape South Africa	£7.00	
Gonzalez Byass Nectar, Pedro Ximénez Dulce	£7.00	
Béres Tokaji Aszú 5 Puttonyos, Hungary		£65.00 50cl
Château Doisy Daëne Sauternes, France		£55.00 7.5cl