



THE LAMB TAVERN

Desserts

**Iced coffee cheesecake with
rum soaked raisins**

Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley

**Passion fruit
and coconut mousse**

Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley

Warm rhubarb meringue pie

Château Grand Jauga, Sauternes

**Warm chocolate tart with
hazelnut ice cream**

Nicolis Recioto, Della Valpolicella Classico

**Sticky toffee pudding
with vanilla ice cream**

Gonzalez Byass Nectar, Pedro Ximenez Dulce

Banoffee pie

Graham's Fine White Port

£8.50

With matching dessert wine £11.75

Homemade ice creams and sorbets

Vanilla, Chocolate, Mocha, Ginger, Strawberry, Honey, Raspberry
Ripple, Marzipan, Hazelnut

Apricot Sorbet (vg), Raspberry sorbet (vg), chocolate sorbet (vg)

Coconut sorbet (vg) Rhubarb sorbet (vg)

3 scoops £6.50

Roquefort A.O.C blue cheese

Homemade crackers, chutney and date loaf

£9.50

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 Wine

	125ml	Bottle
Château Grand Jauga, Sauternes	£7.50	£23.00 37.5cl
Graham's Fine White Port	£6.25	£37.50 75cl
Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley	£6.50	£24.00 37.5cl
Blandy's Duke of Cumberland, Medium Madeira,	£7.00	£40.00 75cl
Gonzalez Byass Nectar, Pedro Ximénez Dulce	£7.00	£42.00 75cl
Béres Tokaji Aszú 5 Puttonyos		£65.00 50cl
Château Doisy Daëne Sauternes		£55.00 7.5cl