



# THE LAMB TAVERN

## Desserts

### Iced stem ginger cheesecake with poached plums

*Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley*

### Tiramisu

*Nicolis Recioto, Della Valpolicella Classico*

### Apple and blackberry pie with cinnamon ice cream

*Il Vino Dell Amore Petalo Mascato d'asti*

### Warm chocolate tart with hazelnut ice cream

*Graham's Fine White Port*

### Bread and butter pudding

*Château Grand Jauga, Sauternes*

### Sticky toffee pudding

*Gonzalez Byass Nectar, Pedro Ximenez Dulce*

£8.50

With matching dessert wine £11.75

### Homemade ice creams and sorbets

*vanilla, chocolate, strawberry, mocha, raspberry ripple,  
hazelnut, cinnamon*

*Mango sorbet (vg) raspberry sorbet(vg), Chocolate sorbet (vg)*

3 scoop £5.00

### Roqfort A.O.C

*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
Il Vino Amore Petalo Moscato d'asti	£5.25	£29.00 75cl
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