



Homemade Desserts

Lemon cheesecake £4.95
Served with double cream or Cornish vanilla ice cream

Rhubarb Crumble £4.95
Served hot with double cream, custard or Cornish vanilla ice cream

Dudley’s Chocolate Roulade and Black Cherries £4.95
Celebrating the Lamb and Flag’s former landlord ‘Dirty Dudley’ of the 1960’s
Served with double cream or Cornish vanilla ice cream

Banoffee Pie £4.95
An explosion of toffee and banana on a biscuit base
Served with double cream or Cornish vanilla ice cream

Pear, Almond and Blackcurrant Tart £4.95
Served hot with a choice of double cream or Cornish vanilla ice cream

Treacle Tart £4.95
Served hot with a choice of double cream or Cornish vanilla ice cream

Crème Brulee £4.95
A light custard dessert with a crispy topping

Bread and Butter Pudding £4.95
Served hot with a choice of double cream or Cornish vanilla ice cream

Cornish Vanilla Ice Cream £4.95
Served with strawberry or chocolate sauce

Lemon Sorbet £4.95
The perfect refreshing and light dessert to refresh your pallet

Cheeseboard “The Classics” £6.95
Cheddar, Stilton & Brie, served with grapes, apple, celery & a choice of biscuits

Our desserts are created by our in house team of chefs or supplied by Millets Farm, using locally sourced products.
Tea and Coffee

Cappuccino or Decaf Cappuccino £2.50
Latte £2.50
White Coffee or Black Coffee £2.25
Decaf Coffee £2.25
Espresso / Double Espresso £2.25 / £3.25
Floater Coffee (Why not add your favourite tipple!) £2.90 (£5.50 with your favourite tipple)
Hot Chocolate £2.50
English Breakfast, Green, Peppermint, Earl Gray, Lemon or Camomile Tea £2.25

To Finish

Glenfiddich	£2.60	Jamesons	£2.60
Courvoisier	£2.60	Cockburns Port	£2.60
Disaronno Amaretto	£2.60	Drambuie	£2.60
Cointreau	£2.60	Tia Maria	£2.60
Baileys	£2.60		