





# DESSERTS

## The Plough Chocolate Plate

milk chocolate marquise, frosted pistachios, white chocolate mousse, caramelised white chocolate, salted chocolate caramel, white chocolate ice cream, honeycomb, chocolate sauce **14** 


## Strawberry & Elderflower Trifle

vanilla custard, strawberry jelly, cream, toasted almonds **8.5** 

## Panna Cotta

raspberries, lavender shortbread **8.5**

## Sticky Toffee Pudding

salted caramel sauce, honeycomb  
& vanilla ice cream **8.5** 

## Luxury Ice Cream

two scoops of vanilla, strawberry, chocolate  
or salted caramel fudge **8**

add chocolate sauce **1.5**

(Ask your server for vegan options)

## Artisan Cheeseboard



salted grapes, quince jelly & fudge's crackers **12**

(See blackboard for today's cheeses)

**Too full for a dessert?  
Check out our cocktail menu**



Executive Chef Alex Perkins

 = vegetarian  = contains nuts    Gluten Free: many of our dishes can be adapted to suit a gluten free diet, please just ask your server.

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.