



DESSERTS

all 8.00

Classic Vanilla Crème Brûlée

raspberry, shortbread biscuit ♻️

Upside Down Peach, White Chocolate & Pistachio Cheesecake 🍷

Dark Chocolate Fondant

orange gel, chocolate 'soil', chocolate orange ice cream

Sticky Toffee Pudding

salted caramel sauce, honeycomb & vanilla ice cream ♻️

Strawberry & Elderflower Sundae

clotted cream ice cream, freeze dried strawberries, honeycomb

Luxury Ice Cream

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

add chocolate sauce 1.50

(Ask your server for vegan options)

Plough Cheeseboard

salted grapes, quince jelly & fudge's crackers

(See blackboard for today's cheeses and prices)

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



Head Chef Jon Smith

♻️ = vegetarian 🍃 = vegan 🍊 = 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.

JULY 2023