

THE PLOUGH

DESSERT

All 7.00

Salted Caramel Chocolate Fondant

vanilla ice cream, cherry gel, nut brittle (N)

Toasted Vanilla & Honey Crème Brulee

lavender shortbread

Nutmeg & Custard Tart

rum & raisin ice cream, sesame tuille

Late Summer Fruit Pavlova

elderflower cream & pistachios (N)

Sticky Toffee Pudding

butter toffee ice cream

Too full for a dessert?

Check out our cocktail menu

Yorkshire Cheeseboard 8.00

*ask the server for today's cheeses,
served with biscuits & celery*

Our ports are listed overleaf



Head Chef Jon Smith

(V) = vegetarian (Vg) = vegan (N) = contains nuts
gluten free (many of our dishes can be adapted to suit a gluten free diet, please 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 & other allergens are present. Full allergen information is available.