



DESSERTS

Sticky Toffee Pudding

salted caramel sauce, honeycomb,
vanilla ice cream 9

Chocolate Caramel Cheesecake

blood orange sorbet 9.5

Raspberry Meringue Island

raspberry & cardamom compote, vanilla crème anglaise 9

Mascarpone Crème Brûlée

brandy soaked strawberry, brandy snap 9

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 13

(see our cheese menu for today's cheeses)

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

Executive Chef **Ken Calder**



= vegetarian = contains nuts = non-gluten containing dish / ingredients = available with non-gluten containing ingredients, 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 and other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.

MAY 2026

THE
PLOUGH

