



DESSERTS

all 8.00

White Chocolate & Clementine Creme Brulee

hazelnut shortbread (V) (N)

Black Cherry & White Chocolate Posset

toasted marshmallow crumble

Dark Chocolate & Pistachio Delice

honeycomb, raspberry sorbet

Sticky Toffee Pudding

salted caramel sauce, honeycomb & vanilla ice cream (V)

Toffee Apple Sundae

clotted cream ice cream, blackberries, 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)

Artisan Cheeseboard

salted grapes, quince jelly & fudge's crackers 10.00

(See blackboard for today's cheeses)

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



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 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.

THE
PLOUGH

