






DESSERTS


Caramelised Rice Pudding

poached blueberries, sesame seed snap **10** 


Forced Yorkshire Rhubarb & Lemon Sundae

roasted pistachio, white chocolate **10**  


Chocolate Mousse

malted ice cream, sea salt caramel **10** 


Sticky Toffee Pudding

salted caramel sauce, honeycomb,
vanilla ice cream **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 Alex Perkins

 = 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.

MAR 2025

THE
PLOUGH

