



DESSERTS

White Chocolate & Raspberry Delice

raspberry sorbet, hazelnut praline 7.50 **N**

Sticky Toffee Pudding

salted caramel sauce, honeycomb
& vanilla ice cream 7.50 **V**

Three Yorkshire Cheeses

salted grapes, quince jelly & fudge's crackers 9.00

Rhubarb & Vanilla Crème Brûlée

ginger biscuit, rhubarb schnapps 7.50

Coconut Panacotta

meringue, whipped lime curd, pistachio 7.50

Two Scoops Of Luxury Ice Cream

vanilla, strawberry, chocolate or salted caramel fudge 7.00

add chocolate sauce 1.50

(Ask your server for vegan options)

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



Head Chef Jon Smith

V = vegetarian

Ve = 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 & other allergens are present. full allergen information is available. all weights stated on this menu are taken before the cooking process starts.

JULY 2022

THE
PLOUGH

