

THE PLOUGH

DESSERT

Pear & Almond Tart 6.50

clotted cream ice cream & boozy plums (V) (N)

Orange & Cranberry Bread & Butter Pudding 6.50

suzette sauce, vanilla ice cream

White Chocolate Crème Brulee 6.50

cranberry & orange shortbread (V)

Sticky Toffee Pudding 6.50

vanilla ice cream (V)

Dark Chocolate Posset 6.50

salted caramel, hazelnut tuille (N)

Christmas Pudding 6.50

clotted cream ice cream & boozy plums (N)

Ice Cream 5.00

(vanilla, chocolate, strawberry)

chocolate sauce, cranberry & orange shortbread

Cheese ask to see our cheese blackboard for today's selection,

served with biscuits & celery

two for 7.00 / three for 9.00

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

Head Chef Jon Smith



(V) = vegetarian (N) = contains nuts (G) = gluten free (certain dishes can also be modified to suit a gluten free diet)

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. All weights stated on this menu are taken before the cooking process starts. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available.

THE PLOUGH

TEAS, COFFEES & LIQUERS

COFFEE

Espresso single 2.00 double 2.60

a little pick me up!

Americano 2.00

single shot of espresso with boiling water

Cappuccino 2.60

Mr Popular! Espresso with foaming milk

Latte 2.60

shot of espresso with foaming & steamed milk

Hot Chocolate 2.30

*rich creamy chocolate blended
with steamed milk*

Mocha 2.70

hot chocolate with an espresso shot

Liqueur Coffee 5.50

*add a cheeky shot to your Americano
and top with cream*

Any of the above can be made decaffeinated

TEA PIGS ALL 2.00

Everyday Brew *perfectly balanced
with a malty, zesty rich strength*

Mao Feng Green Tea *a lovely clear pale
green infusion with a hint of peaches & apricots*

Chamomile Flowers © *beautiful yellow
cup with a sweet juicy flavour of chamomile*

Super Fruit © *with cranberries & blueberries*

Earl Grey Strong *strong black tea
with delicate Darjeeling & Bergamot.
Served with lemon*

Peppermint Leaves © *very refreshing
with a strong minty taste*

Lemon & Ginger *a ginger kick
with a refreshing lemon finish*

Darjeeling Earl Grey *exotic floral tones
& zesty citrus taste*

© = caffeine free

WHISKY ALL 25ML

J&B Rare 2.75

Europe's most popular Scotch whisky

Jameson 3.00

the most popular whiskey in the world

Glenmorangie 10yr Old 3.75

10 year old single malt whisky

Highland Park 4.75

*aged for 12 years in oak casks made
with spring water from the Orkney Islands*

Balvenie DoubleWood 12yr Old 6.50

*one of the classic after-dinner malts,
extra complexity and richness are a result
of a second maturation in fresh sherry casks*

BRANDY ALL 25ML

Courvoisier 3.00

*a blend of cognacs from Grande
& Petite Champagne regions*

Martell Cognac VSOP 4.50

*'Very Superior Old Pale' is a great
after dinner cognac*

Remy Martin 6.00

Coeur De Cognac

a fine 'Champagne' cognac

Hennessy XO 13.00

the original 'extra old' cognac

LIQUEURS ALL 25ML

Disaronno Originale 3.00

*Italian liqueur with a bittersweet
almond taste*

Tia Maria 3.00

Rum and Jamaican coffee

Sambuca 3.00

Italian anise flavoured liqueur

Benedictine 3.25

'DOM' a sweet herbal liqueur

Drambuie 3.50

*Scotch whisky, spices &
heather honey*