

PUDDINGS

Vanilla creme brulee | served with a strawberry and basil salad, shortbread biscuit £5.50

Banoffee pie | caramelized bananas, coconut ice cream £5.50

Warm chocolate fondant | black cherry compote, maple and walnut ice cream £6.00

Apple and rhubarb crumble tart | vanilla custard or ice cream £5.50

Mocha coffee Eton mess £5.00

The Plough cheese board £6.50

STICKY WINES & PORTS

Muscat de Beaumes de Venise Domaine de Fenouillet 50 cl Rhone

Bright gold with grapey, floral aromas

£7.00 125ml • £27.50 Bottle

D'Arenberg The Noble Chardonnay/Semillon 37.5 cl Australia

Big and rich with white peach, nectarine juice and tinned pineapple

£7.00 125ml • £20.00 Bottle

Cockburns fine tawny port

100ml £3.50

Cockburns late bottled vintage port

100ml £4.00

All dishes may contain traces of nuts • All puddings will contain calories
Any tips you choose to leave will go directly to the team that looked after you