

lemon ricotta v 8.90

whipped lemon ricotta, poached rhubarb,
toasted brioche and strawberry sorbet

salted caramel & passionfruit tart v 9.50

sea-salted caramel and passionfruit tart, served
with clotted cream

coconut & pineapple rice pudding v 9.50

chilled coconut and pineapple rice pudding,
caramelised banana and spiced coconut crumb

chocolate orange mousse v/ve*/gf/n 8.90

light chocolate orange mousse, toasted peanuts
and espresso ice cream

cheese selection v*/gf* 14.90

crackers and homemade chutneys

Ice creams & sorbets v/ve*/gf two scoops 6.50

chocolate, strawberry and vanilla ice creams
lemon, mango and raspberry sorbets

three scoops 7.90

Please let us know of any allergies or dietary requirements before you order

(v) Vegetarian (ve) Vegan (gf) Gluten-free

(n) Contains nuts

(*) Can be altered to suit dietary requirement

All tables will incur a discretionary 10% service charge,

VAT is included at the standard rate

AFTER DINNER

Hot Drinks

Espresso	2.75	English Breakfast	2.90
Americano	3.00	Earl Grey	2.90
Cappuccino	3.30	Peppermint Tea	2.90
Flat White	3.30	Fresh Mint Tea	2.90
Latte	3.75	Red Berry Tea	2.90
Hot Chocolate	3.80	Camomile Tea	2.90
Mocha	3.90	Decaff Tea	2.90
Liquor Coffee	8.50	Green Tea	2.90

Liqueurs

Grand Marnier	5.00
Drambuie	5.50
Baileys	5.00
Tia Maria	4.90
Frangelico	5.50

Brandy, Cognac & Armagnac

Courvoisier	4.90
Three Barrels	4.60
Vecchia Romagna	5.70
Janneau VSOP	5.70

Port & Sherry

Graham's Six Grape Port	8.00
Graham's ten year tawny port	9.00
Taylor's Port	8.50
Harvey's Sherry	6.20

Celebrate life's moments

Looking for the perfect venue for your special occasion? We are the ideal setting for weddings, wakes and private events. Catering for small intimate gatherings to large festive celebrations.

Email: info@ploughcoton.co.uk
or

Speak with our duty manager

Please ask if you wish to see our full drinks menu which includes our cocktails