



warm plum bakewell tart v n	9.50
served with blackcurrant sorbet	
Chocolate & raspberry brownie v	10.50
with salted caramel ice cream	
Tiramisu pannacotta gf/n	9.50
praline anglaise & coco nibs	
sticky toffee pudding v/ve*/gf	9.90
warm sticky toffee pudding served with whipped orange mascarpone, & toffee sauce	
ice creams & sorbets v/ve*/gf	two scoops 6.50
chocolate, strawberry & vanilla ice creams	three scoops 7.90
lemon, mango & raspberry sorbets	
cheese selection v*/gf*	14.90
crackers & homemade chutneys	
with Graham's Six Grape Port 75ml	20.00

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

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

Brandy, Cognac & Armagnac

Courvoisier	4.90
Three Barrels	4.60
Vecchia Romagna	5.70
Janneau VSOP	5.70

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