Dessert



THE PLOUGH
COTON

Warm roasted plums & apples v /gf — 11.00
vanilla, lemon curd, homemade granola & tobacco syrup

Chocolate pistachio brownie v /gf/ n — 10.50
custard ice-cream & sherry gel

Clementine pannacotta gf* — 10.00
chocolate cranberry cremeaux & vanilla almond biscotti

Spiced sticky toffee pudding ve*/gf — 10.50
warm sticky toffee pudding served with toffee sauce & cherry ice-cream

ice creams & sorbets v/ve*/gf* — two scoops 6.50 / three scoops 7.90
chocolate, strawberry & vanilla ice creams
lemon, mango & raspberry sorbets

Golden cross & cashel blue cheese gf — 12.90
pumperknickle bread, fresh honeycomb, chutney
with Graham's Six Grape Port 75ml — 16.50

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
Americano	3.00
Cappuccino	3.30
Flat White	3.30
Latte	3.75
Hot Chocolate	3.80
Mocha	3.90
Liquor Coffee	8.50

English Breakfast	2.90
Earl Grey	2.90
Peppermint Tea	2.90
Fresh Mint Tea	2.90
Red Berry Tea	2.90
Camomile Tea	2.90
Decaff Tea	2.90
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

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

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