

WHY NOT MATCH YOUR DESSERT OR CHEESE  
Recommendations are underneath each dish.  
We stock others by the bottle so please ask for the wine menu



Please let a member of staff know if you have any allergies, dietary requirements or intolerances as some ingredients aren't listed on the menu.



## SWEET TREATS & DESSERTS

Life is too short .....Eat dessert first

### CRÈME BRÛLÉE

Caramelised Shutlanger honey - Poached baby pears - Short bread £7.00  
BEAUMES-DE-VENISE MUSCAT

### TOFFEE APPLE CRISP

Bramley streusel - Quince – Dehydrated apple – Clotted cream ice - cream £7  
BEAUMES-DE-VENISE MUSCAT

### AFFOGATO

Espresso Italian ice cream - Butter biscuits - Baileys or Dissaronno - £8  
EVERYTHING YOU NEED

### DARK CHOCOLATE AND PRALINE TORTE

Salted caramel Ice-cream – Truffles - Biscuit crumb- Peanut butter smoothie £7  
PEDRO XIMENEZ SHERRY BARBADILLO

### COLLECTION OF CHEESES

Choice of 3 or 5

Organic Brie – Cropwell Bishop (Blue) – Black Bomber (Cheddar)  
– Golden Cross (Goats) – Vintage Red Leicester  
Chef's accompaniments – Crackers – Iced grapes

**Cheese for one - £8**

**Table selection – On request**

NIEPOORT

## At the Plough

we grind our own coffee beans, using a triple certified espresso blend.

Produced from fairly traded, Organic, Arabica beans  
With origins of Ethiopia, Honduras, Peru, Uganda & Sumatra.

A medium roast blend of triple certified 100% rich flavoursome blend with a hint of spice and chocolate

Please make staff aware before placing an order. Informing us of any food allergies you have is vital so we can cater to your dietary requirements.

Please note that some dishes, coffees or teas on the menu can be prepared differently to make them gluten or dairy free. Please ask your waitress for more details.

We also have a separate allergen menu identifying what allergens are contained in each individual dish  
Please note that all of our desserts are homemade. Desserts are prepared in a kitchen where nuts, gluten and other allergens are present.



## The Dessert Cocktails

For those who don't have enough room for dessert..... But still need to satisfy a sweet tooth?

### The Espresso Martini

Espresso

Local

Honey

Vodka

Kahlúa

£8.95

### The Green Russian

Pistachio,

Baileys,

Hazelnut liqueur,

Vodka

8.00

## Boozy warmers

Either coffee and Irish cream or a chocolate orange delight

**Baileys Latte**  
5.95

**Cointreau Hot chocolate**  
5.95

## Coffee Syrups

Add for 0.30

**Hazelnut**

**Caramel**

**Vanilla**

## Tea Selection

**Pot of English Tea**  
£1.50

Specialty organic Pukka herbal teas selection  
Three Mint, Chamomile and Honey, Three ginger or Detox  
1.80

## Hot Chocolate

Zuma fair-trade

**Milk hot chocolate 2.60**

**White hot chocolate 2.60**

## Coffee

**Macchiato 3.00**

**Americano black 2.60**

**Americano white 2.80**

**Espresso single 1.45**

**Espresso double 2.90**

**Liqueur coffee 5.95**

**Cappuccino 3.20**

**Latte 3.20**

**Chai latte 2.60**  
Add espresso to make a Dirty chai 2.00

**Flat white 3.20**

**Mocha 3.50**

All available decaffeinated  
Or with a soya milk alternative.