



THE PLOUGH INN

DESSERTS

Affogato £6.25

(Vanilla Ice cream, Amaretti biscuit, espresso & amaretto)

Sticky toffee pudding with vanilla ice cream | £6.95

(GF, VG) Vegan sour cherry & chocolate torte with vanilla ice cream | £6.95

Citrus posset, quince gel & homemade shortbread | £6.95

(GF, VG) Apple & plum crumble, almond & walnut topping with a coconut milk Anglaise | £6.95

Beetroot & chocolate brownie, white chocolate snow & vanilla ice cream | £6.95

Selection of ice cream & sorbet (three scoops) | £6.95

Sorbets - lemon, mango or orange

Ice cream - chocolate, strawberry, vanilla, coffee, salted caramel

Three cheese cheeseboard | £7.95

Served with chutneys, crackers & grapes

Add a glass of Ferreira ruby port for £5.20 or Norton late harvest Chardonnay desert wine for £6.25

Godminster

Delicious organic oak smoked cheddar hand wrapped in muslin from Frome - a local delicacy

Dorset Blue Vinny

A cheese that had not been made for many years until Mike Davies near Sturminster Newton resurrected the recipe. The result is a cheese with a creamy texture but with a lower fat content.

Vinny comes from the Old English word Vinex, meaning mould.

Bath Soft

A soft organic cheese made by hand from pasteurised cow's milk to original recipe at Park Farm, Bath.