

# The Plough Inn Dessert Menu

## February 2010

With the exception of our ice cream & cheese, our desserts are all handmade by the Chefs.

### Amaretto Cheesecake

Handmade cheesecake with amaretto, an amaretti biscuit base and topped with toasted almonds  
£4.95

### Bailey's Crème Brûlée

Classic brûlée generously laced with Bailey's Irish Cream- divine!  
£4.95

### Plough Retro Caramel Sundae

Luxury caramel and vanilla pod icecreams with homemade crunchy honeycomb and caramel and chocolate sauce  
£4.95

### Apple & Apricot Crumble

Bramley apple and apricot oatmeal crumble served with custard  
£4.95

### Cherry Berry Meringue

Homemade meringue with raspberry sorbet and generously topped with brandied black cherries  
£4.95

### Hannah's Double Chocolate Fudge Cake

Very naughty but oh so nice! Served with luxury pistachio icecream  
£4.95

### Trio of Ice Creams

Choice of Pistachio, Caramel, Vanilla, Strawberry, Mint Choc Chip or Milk Chocolate  
£4.95

### Trio of Sorbets

Blackcurrant, Lemon and Raspberry sorbets  
£4.95

### Selection of British Cheeses

Choose 3 from- Mature Cheddar, Blue Stilton, Welsh Tintern with chives and shallots or a smooth Somerset Brie. With grapes, nuts & crackers  
£6.25

Coffee	£1.50
Cappuccino	£2.50
Latte	£2.50
Tea	£1.50
Twinings Teas; choice of Assam, Earl Grey, Lady Grey or Ceylon	£1.50
Hot Chocolate	
£2.50	

*Add gooey marshmallow happiness for 75p*  
all £3.75

### Liqueur Coffees

topped with fresh double cream, choose from:

Jameson's Irish Whisky, Tia Maria, Disaronno Amaretto, Courvoisier Brandy, Kahlua, Cointreau or Smirnoff Red Vodka