

Plough & Harrow ~ Puddings and Cheese

Puddings and Cheese

Hot nutella filled doughnuts, butterscotch sauce, honeycomb ice cream (v) *912 kcal* 8.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) *899 kcal* 8.95

Banoffee crumble cheesecake, bananas, salted caramel sauce *840 kcal* 9.25

Steamed apricot sponge pudding, vanilla custard (v, gf) *588 kcal* 8.25

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) *733 kcal* 8.95

Black forest profiteroles, boozy cherries, dark chocolate sauce (v) *505 kcal* 9.25

Spiced apple, plum and port crumble tart, Bramley apple sorbet, mulled wine syrup (vg) *572 kcal* 8.95

Toasted waffle, toffee sauce, honeycomb ice cream (v) *815 kcal* 8.25

Cheese, biscuits, quince, carrot and apricot chutney, grapes and celery, select from below (v) *474 kcal* 13.95

One cheese (v) *164 kcal* 4.95

Three cheeses (v) *308 kcal* 11.95

Five cheeses (v) *474 kcal* 14.95

Oxford Blue (v, gf) *102 kcal*

Wild Garlic Cornish Yarg (v, gf)

Snowdonia Black Bomber (v, gf)

94 kcal

124 kcal

Perl Las (v, gf) *168 kcal*

Ashlynn Goats Cheese (v, gf) *90*

kcal

Cheshire Farm Ice Cream and Sorbets

One scoop (vg, gf) *74 kcal* 2.75

Two scoops (vg, gf) *148 kcal*

Three scoops (vg, gf) *221 kcal*

5.50

8.25

Choose from; Vanilla (v, gf) *125 kcal* , Chocolate (v, gf) *127 kcal* , Raspberry Ripple (v, gf) *128 kcal* , Strawberry (v, gf) *124 kcal* , Mint Chocolate Chip (v, gf) *138 kcal* , Banoffee (v) *134 kcal*

Or; Lemon Sorbet (vg, gf) *74 kcal* , Orange Sorbet (vg, gf) *86 kcal* , Bramley Apple Sorbet (vg) *65 kcal* , Cherry Sorbet (vg, gf) *83 kcal* , Raspberry Sorbet (vg, gf) *68 kcal*

Hot Drinks

Cappuccino (v, gf) *51 kcal* 3.95 / Flat white (v, gf) *48 kcal* 3.95 / Americano (vg, gf) *0 kcal* 3.75 /

Selection of tea (v, gf) *24 kcal* 3.95 / Cafetière of coffee (v, gf) *58 kcal* 3.95 /

Latte (v, gf) *122 kcal* 3.95 / Hot chocolate (v, gf) *299 kcal* 4.45 / Double espresso (vg, gf) *1 kcal* 3.75 /

Irish coffee (v, gf) *135 kcal* 7.95

Hot Drinks and Mini Puddings

Hot Nutella filled doughnuts, honeycomb ice cream (v) *779 kcal* 8.95

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) *584 kcal* 8.95

Sticky toffee pudding, vanilla ice cream (v, gf) *431 kcal* 8.95

Our Cheeses

Oxford Blue Cheese- A soft, creamy, and aromatic blue cheese, known for its tangy and spicy notes that linger with an unexpected hint of white wine and chocolate.

Wild Garlic Yarg - Hand made in open vats from grass-rich Cornish milk. Matured for five weeks, it takes on an unmistakable flavour and yet whispers rather than shouts its name. Deliciously different.

Black Bomber - This multi-award-winning extra mature Cheddar combines amazing creaminess with intense, deeply savoury flavour notes. Demandingly moreish.

Perl Las - Meaning 'Blue Pearl' in Welsh, is a superb organic blue cheese made by Caws Cenarth in Carmarthenshire. It is delicately salty and creamy with a lingering blue aftertaste.

Cotswold Blue Brie - Organic soft white moulded cheese with a Roquefort blue mould running through the centre. It has a delicious creamy texture, with a fresh clean taste that develops as the cheese ages into a rich aromatic piquancy.

Ashlynn Goat Cheese - Delicate appearance belies a sultry complexity. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths and a tingle of spice.

Desert Wine

Ginestet Classique Sauternes 24.45

Port and Sherry

Taylors Chip Dry White Port 3.80

Taylors LBV 5.20

Tio Pepe 3.20

Harveys Bristol Cream 3.30

After Dinner Liqueurs

Frangelico 3.20

Cointreau 4.00

Cotswold Cream Liqueur 4.80

Drambuie 5.00

Baileys Irish Cream 4.40

Tia Maria 3.00

Disaronno Ameretto 3.90

Luxardo Limoncello 3.20

Additional Menu Information



We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.