

PLOUGH HOTEL

— EST. 1868 —

CHEESE

1 cheese 10 - 2 cheeses 18 - 3 cheeses 26
Served with lavosh, walnuts, quince paste + muscatels

Today's cheeses:

Mauri "aged" Tallegio, washed rind, cow's milk, Italy
Gorgonzola Dolce, blue, cows milk, Italy
El Esparto Manchego hard, cow's milk, Spain

DESSERT

Summer pudding fresh berries, vanilla & elderflower cream	14
Steamed brown ale pudding muscovado caramel, peanut praline, salted caramel ice cream	14
Burnt mango cream young coconut & pandan, coconut ice cream, finni roti	13
Almond milk panna cotta (vegan/gf) strawberry jelly, cashew cream, toasted almonds	14
Caramelized white chocolate & peanut butter parfait chocolate sauce, peanut butter "cake"	14
Ricotta doughnuts orange & pistachio curd, chocolate crumble	12
White chocolate & strawberry pizza dolce marshmallows, vanilla ice cream	12

*Kindly note that we cannot split bills

**All card payments will attract a 1% surcharge

FORTIFIED & DESSERT WINE Gls/Btl

All Saints 'The Keep' Tawny Port	Rutherglen	9/70
Campbell Topaque	Rutherglen	9/52
Campbells Muscat	Rutherglen	9/52
Valdespino Pedro Ximenez	Spain	9
Georg Breuer Auslese, 2015	Germany	9/53

COGNAC

Hennessy VSOP	France	12
Courvoisier VS	France	16
Delord'85 Armagnac	France	19

SCOTCH WHISKEY

Ballantyne's	Scotland	9
Chivas Regal 12 yo	Scotland	12
Talisker 10 yo	Scotland	14
Oban 14 yo	Scotland	16
Lagavulin 16 yo	Scotland	16
Nikka All malt	Hokkaido, Japan	15

IRISH WHISKEY

Jamesons 8 yo	10
Connemara	12

ESPRESSO MARTINI 18

Classic, vanilla or caramel

TEA & COFFEE

From Coffee Basics, Castlemaine

For a full list of our liqueurs, aperitifs & digestives, ask your waiter!

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Share your favourite Plough moment on socials!
#ploughkitchen @ploughfootscray

