

PLOUGH HOTEL

— EST. 1868 —

CHEESE

1 cheese 10 - 2 cheeses 18 - 3 cheeses 26

Lavash, walnuts, pear & red wine paste & muscatels

Today's cheeses:

Briarde "Brillat Savarin" triple cream, cow's milk, France

L'Amuse "Brabander" gouda, goat's milk, Holland

Cashel "crozier" blue, Sheep's milk, Ireland

DESSERT

Peanut butter blondie (vegan) 14
dark chocolate ganache, brulée banana, vanilla bean &
maple coconut cream

Steamed brown ale pudding 14
muscovado caramel, peanut praline, salted caramel
ice cream

Mandarin brulée 14
drunken mandarins, chocolate & hazelnut biscotti

Flourless orange cake (gf) 14
yoghurt semifreddo, coffee date, cardamom syrup

Hot chocolate tart 14
chocolate sauce, vanilla ice cream, cocoa nib tuile

Chai tea panna cotta 14
spiced poached pear, honeycomb, gingerbread crumb

Banana, chocolate & caramel calzoncino 12
vanilla ice cream

*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!

*Kindly note that we cannot split bills

**All card payments will attract a 1% surcharge

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

