

PLOUGH HOTEL

— EST. 1868 —

CHEESE

1 cheese 10 - 2 cheeses 18 - 3 cheeses 26
served with lavosh, walnuts, pear & red wine paste & muscatels

BRIARDE "BRILLAT SAVARIN", triple cream, cow's milk, France
L'AMUSE "BRABANDER" GOUDA, goat's milk, Holland
CASHE' "CROZIER" BLUE, sheep's milk, Ireland

DESSERT

PEANUT BUTTER BLONDIE (VEGAN) Dark chocolate ganache, brulée banana, vanilla bean & maple coconut cream	14
STEAMED BROWN ALE PUDDING muscovado caramel, peanut praline, salted caramel ice cream	14
MANDARIN BRULÉE Drunken mandarins, chocolate & hazelnut biscotti	14
FLOURLESS ORANGE CAKE (GF) Yoghurt semifreddo, coffe date, cardamon syrup	14
HOT CHOCOLATE TART Chocolate sauce, vanilla ice cream, cocoa nib tuile	14
CHAI TEA PANNA COTTA spiced poached pear, honeycomb, gingerbread crumb	14
BANANA CALZONCINO filled with chocolate & caramel, vanilla ice cream	12

*Kindly note that we cannot split bills

*All credit card payments will attract a 1% surcharge

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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

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

SCOTCH WHISKEY

The Glenlivet Founders Reserve	Scotland	14
Chivas Regal 12 yo	Scotland	12
Talisker 10 yo	Scotland	14
Oban 14 yo	Scotland	16
Lagavulin 16 yo	Scotland	16
Glenmorangie 10 yo	Scotland	12
Nikka All malt	Japan	15

IRISH WHISKEY

Jamesons 8 yo		10
Connemara Peated		12

ESPRESSO MARTINI

18

Classic, vanilla or caramel

TEA & COFFEE

From Coffee Basics, Castlemaine