

PUDDINGS

Homemade Tiramisù 7.50

Coffee and amaretto liqueur-soaked Italian biscuits, layered with cream & mascarpone

Banoffee Pie 7.50

Biscuit base topped with toffee-caramel, bananas, cream & crushed chocolate

Warm Apple Pie 8.00

Lattice top short crust pastry filled with spiced apples, served with your choice of ice-cream or custard

Chocolate Brownie 8.00

Warm rich chocolate brownie with dark & white chocolate pieces, served with vanilla clotted cream ice-cream

Chocolate & Orange Tart 7.50 (Vegan & Gluten Free)
gluten free tart pastry, filled with a vegan dark chocolate ganache

Homemade Cheesecake 7.50 *ask for today's flavour*

IceCream & Sorbets

Vanilla Clotted Cream

Dairy ice cream with thick clotted cream and vanilla seeds

Chocolate Fudge Brownie

Double chocolate ice cream with brownie pieces

Strawberries in Clotted Cream

Clotted cream with strawberry ripple

Lemon Sorbet

Zingy lemon sorbet with extra lemon zest

Raspberry Sorbet

Real fruit sorbet with raspberry pieces

**1 scoop 2.50, 2 scoops 4.00,
3 scoops 5.50**

the
PLOUGH
— pyecombe —

Coffee & Tea

Coffees, Teas & Hot chocolate can be made with Semi skimmed milk or Oat milk

Black or White Coffee 3.50

Americano 3.50

Espresso 3.00

Double Espresso 4.50

Cappuccino 4.50

Latte 4.50

Flat White 4.50

Mocha with whipped cream. 4.50

Hot Chocolate whipped cream 3.50

Tea's 3.00

Earl Grey, Green, Chamomile or Peppermint

Liqueur Coffee 9.00

with your choice of spirit

Liqueurs & Digestifs

Port 50ml 4.50

Sherry 50ml 4.50

Pernod 4.50

Baileys 50ml 5.00

Brandy 25ml 4.50

Cognac 25ml 5.00

Cointreau 25ml 4.50

Tia Maria 25ml 4.50

Amaretto di Saronno 4.50

Sambuca 4.50

Jaeger Meister 4.50

Premium Scotch 5.00

Johnnie Walker Black Label

Chivas Regal Extra

Jura Single Malt