

**THE PLOUGH**  
SHUSTOKE



d e s s e r t m e n u



## chefs special desserts

Creme Brulee <sup>(v)</sup> <sup>(GFA)</sup>	5.90
Pancakes, Syrup & Ice Cream <sup>(v)</sup>	5.10
Triple Choc Cookie & Ice Cream <sup>(v)</sup> <sup>(VEA)</sup>	5.90
Cheesecake & Ice Cream <sup>(v)</sup>	6.00
Treacle Sponge & Custard <sup>(v)</sup> <sup>(VEA)</sup>	6.50
Apple Pie & Custard <sup>(v)</sup>	5.90
Chocolate Fudge Cake & Ice Cream <sup>(v)</sup> <sup>(GFA)</sup>	5.90
Lemon Meringue Tartlet & Cream <sup>(v)</sup> <sup>(N)</sup>	6.40
Ice Cream Sundae <sup>(v)</sup> <sup>(GFA)</sup> <sup>(VEA)</sup>	5.20



## hot drinks

Tea	2.40	Latte	3.70
Herbal Tea	2.70	Cappuccino	3.70
Espresso	2.70	Mocha	3.70
Americano	3.30	Hot Chocolate	4.00
Americano White	3.50	Floater Coffee	3.80
Flat White	3.40	Babyccino	1.50

Add a shot of flavoured syrup for 0.70  
*Vanilla & Caramel*

### *Food Allergies and Intolerances*

*Please make staff aware of any allergies/dietary requirements. ALL our food is prepared in a kitchen where NUTS, GLUTEN and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen*

*V=Vegetarian VA=Vegetarian Option Available GF=Gluten Free GFA=Gluten Free Option Available  
VE=Vegan VEA=Vegan Option Available N=Contains Nuts*