

# The Plough Inn

## Desserts £6.00

Apple, blackberry & almond crumble, custard

Burnt cream, spiced plums, Stalisfield's 'Lee's bees' honey biscuit

Damson Gin cheesecake, Hobnob ice cream, meringues

Chocolate marquise, hazelnut crème Anglaise

Cobnut sponge, spiced cider syrup, orange ice cream

Selection of homemade ice-cream & sorbets 3 scoops £5.50

Vanilla, pistachio, fennel pollen, white chocolate or coffee ice-creams

Blackcurrant, lemon, roasted plum, watermelon or strawberry sorbets

Selection of British cheeses with oat cakes

Chef's choice of three cheeses £7.95 or five for £9.95

**Driftwood** - Somerset. Raw milk goat cheese log rolled in ash.

**Chaucers** - Kent. Pasteurised cow's milk, camembert style cheese

**Canterbury Cobble** - Kent. Unpressed, uncooked hard buttery cow's cheese

**Kentish Blue** - Kent. Creamy, evenly veined blue cheese from Staplehurst

**Ancient Ashmore** - Kent. 15 month mature cheddar, sweet and savoury notes

**Farleigh Wallop**, goats soft thermised cheese rolled in thyme

**Oxford Isis** - Oxford. Wash rind cheese, sprayed with honey mead, flowery  
aroma

**Black Bomber** - Welsh. Black waxed extra mature creamy cheddar

**Celtic Promise**, 'smear ripening' with cider as opposed wash rind

**Oxford Blue mini**, creamy with distinctive blue flavour, aromatic and spicy