

The Plough Inn

Desserts £6.00

Pineapple & Bramley apple, shortbread coconut crumble, custard

Chocolate delice, chocolate cremeux, mint ice cream

Coffee burnt cream, almond biscotti

Poached pear, ginger parkin, butterscotch sauce

Spiced rhubarb bread & butter pudding, whipped vanilla crème fraiche

Choice of 3 scoops of homemade ice creams & sorbets £5.50

Malted chocolate, coconut & pink peppercorn, pecan or lemon curd ice-creams
Banana, passion fruit, pineapple & blueberry sorbets

Selection of British cheeses with oat cakes

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

Rosary – Creamy, fresh goats' cheese with a natural acidity & a mousse-like texture from Salisbury

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

Canterbury Chaucer - Pasteurised camembert from Kent

Kentish blue – Creamy, evenly veined blue cheese from Staplehurst

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

Black Bomber -Black waxed extra mature creamy cheddar from Wales

Celtic Promise - 'smear ripening' with cider as opposed wash rind from Wales