

The
FROCESTER
BAR • RESTAURANT • HOTEL

Desserts

Plate of mini puddings - lemon and lime posset, strawberry pavlova, amaretto crème brulee, sticky toffee pudding, chocolate brownie, birthday cake ice cream
£9.50

Sticky toffee pudding with toffee sauce and vanilla ice cream **£6.50**

Lemon, lime and gingernut cheesecake with fruit compote **£6.50**

Dark chocolate fondant with salted caramel ice cream **£6.50**

Apple crumble with creamy custard **£6.50**

Amaretto crème brulee with shortbread biscuits **£6.50**

Luxury Marshfield ice cream - choose three scoops from the following flavours; vanilla, chocolate, rum and raisin, strawberry, birthday cake, salted caramel, mango sorbet, lemon sorbet, gin and tonic sorbet or blackcurrant sorbet **£6.50**

Frocester Cheese Board

cheese board with homemade cheese biscuits & bread, celery, apple, grapes and chutney, served with Barber's 1883 cheddar, brie, stilton and Holy smoked cheese made by Liz Godsell in Leonard Stanley, Stonehouse:- **£10.00**

Hot Drinks

Americano – long black coffee **£2.50**

Espresso – short intense black coffee **£2.50**

Cappuccino – espresso with foamed milk **£3.00**

Café Latte – espresso with steamed milk **£3.00**

Mocha – espresso and hot chocolate **£3.50**

Hot Chocolate – made with 54.5% coco Belgian chocolate **£3.50**

Floater Coffee – long black coffee topped with double cream **£4.50**

Liqueur Coffee – as a plain floater but with your choice of liqueur **£7.50**

Tea - a pot of English breakfast, earl grey, fruit or camomile tea **£2.50**

Please advise when ordering if you have any food allergies or intolerances