

The
FROCESTER
BAR • RESTAURANT • HOTEL

Desserts

Lemon and blackberry posset with shortbread biscuits **£5.50**

Banana fritters with warm toffee sauce and coconut ice cream **£5.50**

Sticky toffee pudding with toffee sauce and vanilla ice cream **£5.50**

Bramley apple and raspberry shortbread crumble served with creamy custard
£5.50

Amaretto and Almond crème brulee with shortbread biscuits **£5.50**

Rich chocolate and Cointreau torte with salted caramel ice cream **£5.50**

Luxury Marshfield ice cream - choose three scoops from the following flavours;
vanilla, chocolate orange, rum and raisin, strawberry, mint choc chip, salted
caramel, mango sorbet, lemon sorbet, blackcurrant sorbet or blueberry bliss frozen
yoghurt **£5.50**

Frocester Cheese Board

cheese board with homemade cheese biscuits & bread, celery, apple,
grapes and chutney, served with your choice of three cheeses from a selection made
by Liz Godsell in Leonard Stanley, Stonehouse-: **£8.50**

Holy Smoked – the only smoked single Gloucester cheese in the world.

Single Gloucester – is a earlier maturing cheese and lighter as it is made with
half skimmed milk. It has a slightly more acidic taste, sometimes nutty. This cheese
has a protected design origin meaning it can only be made in Gloucester by four
producers all of which have Gloucester Cattle whose milk is used for the cheese.

Village Gossip- made using single Gloucester cheese with chives added; suitable
for those who like a strong cheese with an oniony taste.

Cockadilly Chili - Named after a small hamlet, next to Nympsfield, this cheese is
made with the Three Virgins cheeses and mixed with select chillies giving hints of
Mediterranean tomatoes. If you like the heat from chillies then this is the cheese for
you

Cheeses from a bit further a field

Cornish Brie - a soft-white cheese, made with pasteurised cows milk with a mild
creamy taste and smooth texture.

Blue Stilton – smooth, creamy with a complex slightly acidic flavour when young,
as it matures the texture becomes softer and creamier with a mellow flavour.

True Grit – A strong and fully rounded cheddar cheese, where salt crystals have
formed to give a tangy but tasty grit to the cheese. Guaranteed to get your taste
buds tingling.

Coffee

Americano – long black coffee **£2.00**

Espresso – short intense black coffee **£2.20**

Cappuccino – espresso with foamed milk **£2.50**

Café Latte – espresso with steamed milk **£2.50**

Mocha – espresso and hot chocolate **£3.00**

Hot Chocolate – made with 48% cocoa Belgian chocolate **£3.00**

Floater Coffee – long black coffee topped with double cream **£3.75**

Liqueur Coffee – as a plain floater but with your choice of liqueur **£6.50**