

The
FROCESTER
BAR • RESTAURANT • HOTEL

Desserts

Lemon, lime and ginger nut cheesecake with blackberry coulis £5.50

Banana fritters served with toffee sauce and coconut ice cream £5.50

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

*Bramley apple and blackberry shortbread crumble served with creamy custard
£5.50*

Amaretto and almond crème brulee with shortbread biscuits £5.50

Dark chocolate and orange fondant served with vanilla ice cream £5.50

Luxury Marshfield ice cream - choose three scoops from the following flavours; vanilla, chocolate orange, rum and raisin, strawberry, pistachio, clotted cream and gingerbread, salted caramel, mango sorbet, lemon sorbet, gin and tonic 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 Nymphsfield, 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.

Barbers 1833 Vintage cheddar – powerfully intense with a creamy texture and smooth finish

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**