

The
FROCESTER
BAR • RESTAURANT • HOTEL

Desserts

Banana fritters with toffee sauce and coconut ice cream **£8.00**

Sticky toffee pudding with toffee sauce and vanilla ice cream **£8.00**

Lemon, lime and gingernut cheesecake with fruit compote **£8.00**

Chocolate and cointreau torte with vanilla ice cream **£8.00**

Apple and blackberry crumble with creamy custard **£8.00**

Amaretto crème brulee with shortbread biscuits **£8.00**

Luxury Marshfield ice cream - choose three scoops from the following flavours; vanilla, chocolate, rum and raisin, strawberry, salted caramel, mango sorbet, lemon sorbet, gin and tonic sorbet or blackcurrant sorbet **£7.50**

Godsell's Cheese Board

Cheese board with cheeses made in Leonard Stanley by Liz Godsell
homemade cheese biscuits & bread, celery, apple, grapes and chutney, served with
Leonard Stanley cheddar, Double Gloucester, Holy Smoked, Cockadilly Chilli **£10.00**

Hot Drinks

Americano – long black coffee **£3.00**

Espresso – short intense black coffee **£3.00**

Cappuccino – espresso with foamed milk **£3.50**

Café Latte – espresso with steamed milk **£3.50**

Mocha – espresso and hot chocolate **£4.00**

Hot Chocolate – made with 54.5% coco Belgian chocolate **£4.00**

Floater Coffee – long black coffee topped with double cream **£5.50**

Liqueur Coffee – as a plain floater but with your choice of liqueur **£8.50**

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