

The
FROCESTER
BAR • RESTAURANT • HOTEL

Menu

Appetisers /Sides

- Mixed home made breads with balsamic dipping oil **£4**
Marinated mistoliva olives **£4**
Garlic bread **£5**
Spicy fried bread with chorizo **£5**
Breaded mushrooms with garlic mayonnaise **£6**
Deep fried whitebait with tartare sauce **£6**
Hand cut chips **£4**

Starters

- Deep fried battered brie with spiced apple chutney and mixed leaves **£8.50**
Grilled peppered goats cheese with pickled beetroot and walnut salad **£8.50**
Chicken liver and brandy pate with onion chutney and toast **£8.50**
Smoked salmon with horseradish, pickled beetroot, cucumber and toast **£9.50**
Soup of the day with home made bread **£6.50**

Mains

- Beer battered haddock fillet with hand cut chips, tartare sauce and peas **£16**
Cajun chicken salad with Caesar dressing, parmesan cheese and garlic bread **£16**
Char grilled 8oz prime rump steak with grilled mushroom, tomato, hand cut chips and salad **£18**
Game pie (locally sourced venison, pheasant and partridge) with suet crust pastry, new potatoes and fresh vegetables **£16**
Gammon steak char grilled with a fried local free range hens egg, hand cut chips and peas **£16**
Butternut squash ratatouille bake topped with grilled brie served with salad and bread **£16**
Chicken breast stuffed with chorizo and mozzarella served with sauteed leeks, sauteed potatoes and red wine sauce **£19**

Frocester Burgers

All served in a seeded brioche bun with hand cut chips

- 4oz Prime Beef Burger** with mozzarella, tomato and caramelised onion chutney **£12**
8oz Prime Beef Burger with mozzarella, tomato and caramelised onion chutney **£15**
Cajun Chicken Breast Burger (chicken breast with Cajun spices) iceberg lettuce, mayonnaise **£15**

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