

# Dessert

## Home-made desserts

*Rich chocolate brownie*  
with chocolate sauce  
& vanilla ice-cream *gfo* £5.50

*Lemon posset*  
with a shortbread biscuit *gfo* £5.50

*Classic syrup sponge pudding*  
with syrup sauce & vanilla ice-cream *gfo* £5.50

*Cherry & almond frangipane pudding*  
with vanilla ice-cream £5.50

*Hillbrooks of Kempley luxury  
ice-cream & sorbet gfo*  
choose from vanilla, strawberry, chocolate  
or salted caramel ice-cream;  
orange or lime sorbet

1 scoop	£1.50
2 scoops	£3.00
3 scoops	£4.50

*Three Counties cheeseboard to share*  
Worcester Blue, double Gloucester &  
Hereford Hop with Wye Valley ale  
chutney & artisan biscuits *gfo* £8.50

*Add a glass of port £2.00*

All our dishes are freshly cooked to order. Please ask your server regarding gluten free (gfo) options as marked on the menu.

We support local suppliers & are proud to use the following; Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our 100% British beef burgers & meats; Severn Poultry in Stroud for our free-range chicken; Houldey's Hill Farm in Hasfield for our lamb; Warners of Tirley for our delicious steaks; St. George's Bakery in Corse for our fresh bread; Harvey & Brockless of Gloucester for all of our deli meats; pickles & cheeses; Philip Dennis from Devon for our fresh fish; Dave Perks of Cheltenham for our fresh fruit & local veg.

*gfo* = gluten free dish or option, please ask server for details. Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen advice menu is available upon request. Prices are inclusive of VAT. Please note that we do not accept American Express.

## Drinks

*Tea*  
choose from;  
English, peppermint, camomile  
& Earl Grey  
Cup £1.50 Pot £2.50

*Coffee*  
choose from;  
espresso, Americano or  
de-caffeinated £2.00

latte & cappuccino £2.50

*add a vanilla, caramel,  
or hazelnut shot* 50p

*Hot chocolate* £2.50

*add cream & marshmallows* 50p