

We really do 'do' Puddings here at Froize...

...Some are classics that cannot be bettered...
...and others are old favourites that just won't go away!

These are our 'regulars' that are always available:

Crème brûlée
Profiteroles with chocolate sauce
Upside down ginger pudding
Mango, papaya and passion fruit pavlova
Sunken chocolate pudding
Traditional sherry trifle (hic!)
Little pot of chocolate and hazelnut mousse
Marmalade bread and butter pudding
Chocolate, prune and Armagnac pâté
Sticky toffee pudding with butterscotch sauce
Cheesecake topped with mulled red fruits
Froize iced cream

All our iced cream deserts are made for us by those lovely people at Alder Tree; they only use cream, a little sugar and fresh fruit from their farm... Nothing else...they are yummy! We then turn them into something magical! Gooseberry and elderflower...tayberry...raspberry ...strawberry...damson or rhubarb and ginger

*Then there are the others...
Puddings, we think, are no different to any other part of our menu, always subject to change with the seasons...*

So we have daily offerings in addition to those above...

Today (03/06/15) we had Lemon sponge tart with lemon curd ice cream,
Chocolate 'Brownie' with real vanilla ice cream and chocolate sauce,
Panacotta with fresh poached apricots
and... Locally grown strawberries set in rose wine jelly...

Who knows what tomorrow might bring?

All puddings £6.50

Brilliant range of coffee from our lovely Italian coffee machine £2.50