

Dinner

Apéritifs and Nibbles

Whole Giarraffa
green olives (V, VE, GF) | **3.5**

Freshly baked cheddar & red Leicester cheese loaf,
salted butter - perfect to share (V) | **10**

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Bee's Knees cocktail - Gin, citrus,
ginger, honey, soda | **9.5**

Laurent-Perrier La Cuvée NV champagne, from one
of the top Grande Marque houses, well defined, subtly
rounded with expressive flavours 125ml | **13**

Starters

Homemade soup of the day, warm brioche roll,
salted butter - please ask for today's special (V, GF,
VO - with sourdough toast, vegan spread) | **7**

Chapel & Swan smoked salmon, lemon, pickled
shallot, cornichon, toast | **10.5**

Chargrilled British asparagus, poached egg,
homemade tomato, pepper, garlic & nut
Romesco sauce (V, GF, VO - with no egg) | **7.5**

Pan-roasted scallops,
squash puree, garden peas | **15**

Fillet of beef Carpaccio, capers,
rocket, parmesan shavings (GF) | **14**

Crispy salt & pepper fried squid,
garlic aioli, grilled lemon | **9.5**

Rosemary & garlic studded signature baked
Camembert to share, red onion marmalade,
warm tearing brioche | **17**

Signature sharing board, red pepper & tomato
houmous, grilled peppers, olives, Parma ham,
chorizo, buffalo mozzarella, grilled sourdough | **20**

Mains

Chicken breast, giant cous cous, smoked paprika,
dressed salad leaves, new potatoes | **17.5**

Garden pea & asparagus risotto,
white truffle oil (V, VE) | **13.5**

Great British 100% Wagyu burger, gem lettuce,
beef tomato, Brakspear beer onions, farmhouse
bun, skin-on seasoned fries, baconnaise
(GO - with gluten free bun) | **18**

Add bacon **1**, cheese **1**, truffled mushroom **1.5**

Vegan burger lightly spiced, mix broad beans,
peas & spinach, breadcrumb, gem lettuce, beef
tomato, red onions, chimichurri, farmhouse bun,
skin-on seasoned fries (V, VE) | **15**

Mount Grace rump of lamb, baby beetroot,
baby carrots, tender stem broccoli, rosemary jus,
fondant potato | **22.5**

Filletted seabream with a nut crust, cauliflower
puree, spinach, roasted trio of cauliflower | **22.5**

Waldorf salad, fresh apple, celery, grapes,
Oxford blue cheese, chicory, cucumber pearls,
candied walnut, maple & balsamic dressing | **11**

Add chicken for **2.5**

Quinoa grain bowl, aubergine, cucumber,
cherry tomato, almonds (V, VE, GF) | **10**

Add chicken for **2.5**, halloumi **2.5**, vegan feta **2.5**

Whole filletted Cornish plaice, pea velouté,
sugar snap peas, semi dried cherry tomatoes,
tarragon sauteed gnocchi | **20**

Oxford Gold Ale battered sustainable haddock
& traditional chips, crushed peas, homemade
tartare sauce, lemon | **16.5**

Sides

Traditional cut chips (V, GF) | **4**

Add truffle & parmesan **1.75**

Skin-on seasoned fries (V, GF) | **4**

Add truffle & parmesan **1.75**

Brakspear beer-battered homestyle
onion rings | **4**

Tenderstem chilli broccoli | **5**

Rocket & parmesan salad | **4**

Halloumi chips, jalapeño ketchup | **8**

Lobster bisque macaroni cheese | **6**

Heritage tomatoes, buffalo mozzarella,
balsamic pearl, basil oil | **7**



Steaks

8oz fillet, truffled mash, baby garden vegetables,
port & porcini mushroom sauce | **30**

Mount Grace Farm 35 day dry-aged 12oz sirloin,
traditional cut chips, truffled field mushroom,
peppercorn sauce, watercress | **29**

Chateaubriand to share, traditional cut chips,
truffled field mushroom, creamed spinach,
béarnaise sauce, watercress -
for two to share | **32.5 per person**

Desserts

Eton mess baked vanilla cheesecake,
berry compote, torched meringue shards,
fruit pieces | **7.5**

Signature apple crumble to share, honeycomb top,
vanilla seed ice cream, Baileys custard | **15**

Available as a single | **8**

Coconut cream panna cotta, passion fruit coulis,
oat crumb, mango sorbet (V, VE) | **7**

Sticky toffee pudding, glazed bananas, butterscotch
sauce, Brakspear beer ice cream | **8**

Belgian dark & white chocolate layered mousse
cake, honeycomb, honeycomb ice cream,
chocolate sauce | **8**

Ice cream or sorbet
Two scoops | **5**, Three scoops | **6.5**

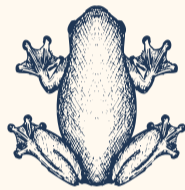
Ask for today's flavours

Oxford Blue, Cotswold Brie & Wookey Hole
Cheddar, apples, artisan charcoal crackers,
homemade spiced nuts, warm truffle honey | **12**

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For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are fully passed to the team. Please advise a team member when ordering your food of any allergies or intolerances. Even if you are a regular guest please inform us, as our ingredients and recipes can change. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free

V - vegetarian, VG - vegan, VO - vegan option - can be made vegan on request, GF - made with non-gluten containing ingredients,

GO - can be made with non-gluten containing ingredients



FROGMILL
COTSWOLDS

