

# Lunch

## Aperitifs and Nibbles

Whole Giarrffa  
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

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

## Light Lunch

Avocado & sourdough toast, poached egg, tomato  
salsa with chive & olive oil (V, GO - when served  
with brioche) | 10

Salmon & herb fishcake, pea puree, hollandaise  
sauce, poached egg | 11.5

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

## Ciabattas

Dry-aged native breed steak & caramelised  
onion, Maldon salted butter, rocket,  
skin-on seasoned fries | 12

Chicken & mozzarella, rocket,  
sweet pickled onion, pesto mayonnaise,  
skin-on seasoned fries | 10

Chapel & Swan smoked salmon,  
cucumber & crème fraîche,  
skin-on seasoned fries | 11

## Mains

Steak Frites, native breed 8oz flat iron steak,  
skin-on seasoned fries, watercress,  
garlic butter (GF) | 15

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

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

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

King prawn & crab linguine, tomatoes,  
pesto, shallots, garlic, white wine | 17

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

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

## 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 (V, VE) | 5

Rocket & parmesan salad | 4

Halloumi chips, jalapeño ketchup | 8

Lobster bisque macaroni cheese | 6

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



## 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

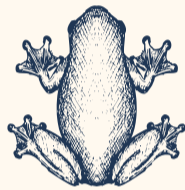
Ice cream or sorbet  
Two scoops | 5, Three scoops | 6.5

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

