Sunday

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**

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**

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

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

Hand cut halloumi chips, jalapeño ketchup (V) | **8**

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

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

Braised ham hock, honey & leek terrine, mixed pickled vegetables, mustard mayonnaise, sourdough toast | **7.5**

Roasts

All our roasts are served family-style with roasted potatoes, maple glazed rainbow root vegetables, cabbage, leeks & peas

Dry aged native breed roasted sirloin of beef, Yorkshire pudding, traditional gravy | **19**

Roasted Frenched chicken supreme, thyme bread sauce, sage & shallot stuffing, traditional gravy, Yorkshire pudding | **17**

Butternut squash, lentil & almond wellington, roasted new potatoes, vegan gravy (V, VG) | **16**

British roast lamb, mint sauce, Yorkshire pudding, traditional gravy | **18**

Roast of the day - please ask us for today's special

Mains

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**

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

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

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**

Sourdough Pizza

Ortalano, roasted aubergine, courgette, sun-dried tomato, goat's cheese (V, VO, GO) | **14**

Diavolo, pepperoni, nduja sausage, crushed chilli flakes, jalapeños | **16**

Margherita, Italian tomato sauce, buffalo mozzarella, fresh basil (V, VO) | **12**

Parma, prosciutto, rocket, shaved parmesan, balsamic | **15**

Fungi, garlic & truffle butter base, Portobello mushrooms, spinach, parsley, olive oil (V) | **14.5**

Also available vegan mozzarella & gluten-free pizza bases

Add to your pizza:
· *Olives, red onions, semi-dried tomato, Portobello mushrooms, spinach, red pepper, extra mozzarella* **1.5 each**
· *Salami, pepperoni, prosciutto, chorizo* **2 each**

Sides

Traditional cut chips (V, GF) | **4**
Add truffle & parmesan **1.75**

Skin-on seasoned fries (V, GF) | **4**
Add truffle & parmesan **1.75**

Cauliflower cheese (V) | **5**

Honey & mustard pigs in blankets | **6**

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**

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

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 - gluten-free, GO - gluten-free option - can be made gluten-free on request

EGYPT MILL
COTSWOLDS

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