

COCKTAIL

Passionfruit Martini 13
Absolut Vanilia vodka, passionfruit,
pineapple, with a prosecco shot

A GLASS OF CHAMPAGNE

Laurent-Perrier La Cuvee NV 16.5
defined, subtly rounded, expressive flavour
Champagne, France

SPRITZ

Sunset Spritz 12.5
elderflower, lemon, bitters,
rosé Prosecco, strawberries, soda

NIBBLES

Rosemary potato bread, Café de Paris butter (V) 8.5
Marinated olives, lemon & basil dressing (V, VE) 4.5
Blue corn tortilla, guacamole & Pico-de-gallo (V, VE) 8

STARTERS

Oriental vegetable dumplings, wakame, soy & ginger dressing (V, VE) 9
Crispy salt & pepper fried squid, garlic aioli, grilled lemon 12
Heritage tomato bruschetta, buffalo mozzarella, toasted sourdough (V) 8.5
Chicken & ham hock terrine, crispy truffled egg 10
Panko & garlic king prawns, lime & sweet chilli dressing 13
Thai green curry bites, Asian slaw, sesame dressing, pickled coriander (V, VE) 8
Scallops of the day, see server for details 18

**FROM
THE
STOVE**

Pan-roasted salmon with Hundred Hills English sparkling wine hollandaise, roasted garlic new potatoes, tenderstem broccoli, crispy capers, tomato concassé 26
Pan-seared tuna niçoise, served pink, green beans, crispy capers, olives, new potatoes, poached egg 27
Chestnut & wild mushroom pie, root vegetable mash, tenderstem broccoli, vegan gravy (V, VE) 19
Devonshire crab & prawn linguini, tomatoes, parmesan, crispy capers 21
Wild mushroom risotto, black truffle, crispy sage (V, VE) Add pancetta +2 18
Chilli & garlic confit duck leg, charred pak choi, oriental noodles 26
Fish & king prawn pie, lobster bisque, tenderstem broccoli 23
Slow-braised beef short rib, sesame, honey & chilli dressing, Asian slaw, wakame, sweet potato fries 26

**FROM
THE
GRILL**

Chargrilled marinated chicken skewers, Lebanese flatbread, beetroot hummus, mixed baby leaf salad, cucumber ribbons, lemon 23
Peri peri marinated half boneless chicken, seasonal coleslaw, aioli, sweet potato fries 22
Sharing steak of the day, see server for details 80
10oz dry aged sirloin, chunky chips, truffle butter, half roasted garlic 36
8oz fillet steak, chunky chips, truffle butter, half roasted garlic 39.5
Steak frites, garlic butter, pea shoots 23
Add a sauce: peppercorn, garlic butter, Béarnaise, chimichurri +3

**PUB
CLASSICS**

Pie of the day, see server for details 24
Wagyu beef & pancetta cheeseburger, sesame seeded brioche bun, horseradish mayonnaise, beef tomato, baby gem lettuce, caramelised onion, gherkin, skin-on seasoned fries, onion rings
Add bacon +2.5 Add truffled mushroom +1.5 Add extra wagyu patty +7 22
Shiitake mushroom burger, black truffle mayonnaise, baby gem, beef tomato, gherkin, red onion (V, VE) 18.5
Oxford Gold ale battered haddock, chunky chips, crushed peas, homemade tartare sauce, lemon 20

V - vegetarian, VE - vegan, VEO - vegan option available

Please advise a team member of any allergies or intolerances when ordering your food,
even if you are a regular guest, as our ingredients & recipes can change



EGYPT MILL

COTSWOLDS

SOUR-DOUGH PIZZA

Pollo , chicken, bacon, mozzarella, italian tomato sauce	17.5
Diavolo , spicy 'nduja sausage, pepperoni, crushed chilli flakes, jalapeños, mozzarella, italian tomato sauce	18.5
Margherita , buffalo mozzarella, fresh basil, italian tomato sauce (v)	16.5
Funghi , garlic & truffle butter base, portobello mushrooms, spinach, parsley, olive oil (v)	18
Boscaiola , mozzarella, luganica sausage, flat mushrooms, mascarpone cheese & truffle oil	18.5
Add to your pizza:	
Olives, red onions, semi-dried tomatoes, portobello mushroom, spinach, red pepper, mozzarella	+1.5
Pepperoni, prosciutto, chorizo	+2

SALADS

Caesar salad , gem lettuce, anchovies, garlic croutons, parmesan, caesar dressing, soft-boiled egg	15.5
Add chicken +3.5 Add bacon +2.5 Add halloumi +2.5	
Crispy duck & watermelon salad , mixed leaves, wakame, mooli, watermelon, hoisin dressing, toasted sesame seeds	18

SIDES

Skin-on seasoned fries	5
Add truffle & Parmesan +2	
Chunky chips	5
Add truffle & Parmesan +2	
Sweet potato fries	5
Battered onion rings , blue cheese dip	6
Chilli Tenderstem broccoli	6.5
Mixed house salad , lemon & basil dressing	4
Sautéed greens & pancetta (VEO)	6.5

FANCY A PUD?

Pear mousse , pear compote, macerated strawberries	12.5
Baked chocolate brownie , vanilla ice cream, chocolate glaze	9
Sticky toffee pudding , toffee sauce, salted caramel ice cream	9
Chocolate orange tart , candied orange, gold shimmers	10
Pecan pie , maple syrup, condensed milk ice cream	9
Summer berry pudding , fresh berries, clotted cream	9.5
Mango & passionfruit brûlée , mango & passionfruit compote	9.5
Strawberry Eton mess , macerated strawberries, meringue, blackberry Eton mess ice cream	9
Jude's ice creams & sorbets , ask for today's flavours	
2 scoops	5
3 scoops	6

ALLERGY & DIETARY DETAILS

Please advise a team member of any allergies or intolerances when ordering your food, even if you are a regular guest, as our ingredients & recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, so we cannot guarantee any item is allergen-free. Please scan our QR code to view our allergy matrix & filter the menu by preference.

