



# Frogmill

DINING · DRINKS · ROOMS · EVENTS

## Dinner Menu

### Morsels

**Marinated mixed olives (VG) £4.00**

**Salt & sage pork crackling, pear chutney (GF) £3.50**

**Warm table bread, garlic butter, salted butter, balsamic, olive oil (V) £6.50**

**Roasted red pepper & tomato houmous, flatbreads (VG) £4.50**

### Starters

**Homemade soup of the day, salted butter, gluten free roll (V, GF) £5.50**

**Baked shell-on tiger prawns, garlic butter, chilli, toast £10.95**

**Duck liver & orange pâté, spiced pear chutney, watercress, warm brioche £8.50**

**Winter stewed tomato tart, shallot crisp, white balsamic, crumbled feta,  
charred gem (VG) £7.00**

**Thai sesame chicken lollipops, light green curry sauce, bok choy (GF) £7.50**

**Chapel & Swan smoked salmon, lemon, pickled shallot, cornichons, soda bread £8.95**

**Scallops of the day (please see our black board or ask your server for today's special) £11.95**

### To share

**Whole-baked rustic Camembert studded with garlic & rosemary,  
tearing brioche, apple chutney (V) £14.95**

**Dry-aged grilled steak, steamed broccoli, sourdough crudités, dipping white wine  
& three cheese fondue £17.95**

### Mains

**Dry-aged rib cap burger, Swiss cheese, crispy onions, skin-on fries, house slaw,  
tomato chutney, sesame bun £13.95**

**Roasted butternut squash & goat's cheese risotto, crispy sage (V/GF) £13.95**

**Market fish of the day (See daily blackboard or ask your server for today's special)**

**King prawn & chorizo linguine, garlic, chilli, lemon, olive oil £16.50**

**Wild mushroom & tarragon dumplings, truffle soya cream (VG) £14.50**

**Pan fried cod fillet, potato, parma ham and truffle terrine, cauliflower, fresh herbs (GF) £19.50**

**Asian crispy duck salad, cucumber, carrots, spring onion, chilli, sesame  
& hoisin dressing £7.95 / £14.50**

## From the Grill

*All our grill items come with watercress & slow roasted garlic. Please choose your accompaniments from our list of sides, we recommend three for two people to share.*

**12oz premium rump steak (GF) £21.00**

**14oz premium bone in sirloin steak (GF) £22.00**

**8oz premium fillet steak (GF) £25.00**

**Mustard seed, sage & onion marinated double cut pork chop (GF) £14.50**

**Grilled 8oz tuna steak (GF) £18.00**

**10oz rosemary & garlic marinated Mount Grace Barnsley lamb chop (GF) £18.00**

**Our signature whiskey smoked glazed thick cut pork belly rib (GF) £17.00**

**Jerk seasoned roasted Spatchcock ½ chicken (GF) £12.00**

### To share

**Dry-aged native breed Chateaubriand for two, Bearnaise sauce (GF) £45.00**

### Sides

**Creamed spinach with Gruyère (V) £4.50**

**Steamed broccoli, Maldon sea salt (V/GF) £3.50**

**Maple-glazed carrots (V/GF) £3.00**

**Truffle & garlic roasted flat mushrooms (V) £3.50**

**Traditional steak garnish for one (tomato, flat mushroom & traditional chips) (V) £4.00**

**Bocconcini & red onion salad, Secretts leaves, balsamic dressing (V) £3.50**

**Beef dripping mash £3.50**

**Skin-on fries or traditional chips £3.00**

**Add truffle & Parmesan topping £1.00**

### Sauces £1.50

Peppercorn, Bearnaise or Gravy

**An optional 10% service charge will be added to all dining bills. 100% goes to the staff.**

Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate we cannot guarantee any item is allergen free.

V - vegetarian VG - vegan GF - no gluten containing ingredients