



# Frogmill

DINING · DRINKS · ROOMS · EVENTS

## Lunch 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**

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**

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**

### Sharing

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

### Light lunch

Avocado Florentine, toasted English muffin, spinach, poached egg, hollandaise **£8.95**

Add smoked salmon **£2.50** Add streaky bacon **£2.50**

Smoked haddock, braised leek & Parmesan chowder bake, dunking toasts **£9.95**

### Sandwiches

*All our sandwiches are served on white or brown bloomer & come with skin on fries or a mug of our homemade soup of the day*

Grilled dry-aged steak sandwich, braised Oxford Gold beer onions, rocket **£11.95**

Grilled chicken, smoked streaky bacon & avocado sandwich, gem lettuce **£9.50**

Chapel & Swan smoked salmon, cream cheese, cucumber **£9.95**

### Mains

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

Ale-battered sustainable haddock, traditional chips, mushy peas **£13.95**

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

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

Winter ploughman's, venison & pork sausage roll, blackberry jelly, pork pie slice, leek & cheddar quiche, soup **£13.95**

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

### From the Grill

6oz rump steak (GF) **£10.00** (perfect for a light steak & frites lunch)

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

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

Grilled 8oz tuna steak (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**

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**

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

Add truffle & Parmesan topping **£1.00**

### Sauces **£1.50**

Peppercorn, Bearnaise, 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