



## Nibbles

**Mixed olives** (pb) (v) 5.00

**Warm sourdough** with roasted chicken butter 5.50

## Sharers

**Hummus & spiced venison to share** with pomegranate & grilled flatbreads 12.50

## Starters

**Chalk Stream trout & n'duja fishcake** with pickled vegetables and chive aioli 10.50

**Pan seared pigeon breast**, pumpkin & swede purée, charred chicory, mulled wine jus, beetroot crisps 10.95

**Chestnut mushrooms on toast** with spinach & truffle (pb) (v) 9.50

**Game terrine** apple cider & brandy chutney, pickles, choice of bread 9.95

### Choice of bread

Sourdough (pb) (v)

**Soup of the day - please ask your server for today's choice and allergens** bread & butter 6.95

**Smoked mackerel pâté** served with pickled apple & radish salad, dill butter and toasted sourdough 8.95

## Mains

**Fish & chips** beer battered haddock served with triple-cooked chips, crushed minted peas, tartare sauce & lemon 18.50

**Beef burger** with Monterey Jack cheese, London Pride braised onions, burger sauce, rocket, gherkin, tomato, kohlrabi coleslaw, triple-cooked chips 17.95

### Add on

Smashed avocado (pb) (v) 2.50 • Streaky bacon 2.50

**Pie of the Day - please ask your server for today's choice and allergens** mash, greens, red wine gravy

**Mashed potato** (v)

**Triple-cooked chips** (pb) (v)

**Venison sausages** with creamed potato, braised red cabbage & jus 17.50

**Chicken, leek & oyster mushroom hot pot** with cavolo nero

**Brown butter Chalk Stream trout fillet** with crushed Ratte potatoes, olives & capers 21.50

**Roast loin of venison**, mushroom pithivier, parsnip purée, savoy cabbage, cranberry 27.00

**Pan roasted gnocchi & Caponata vegetables** with roasted violet artichokes & crispy basil (pb) (v) 17.00

**Braised pheasant stew** with chestnut dumplings, cavolo nero & crispy onions 16.00

**Bavette steak** served with Caesar salad 19.50

### Your Choice Of Potato - One Included

Add on triple-cooked chips (pb) (v)

### Your Choice Of Sauce - One Included

**Greek salad** - feta, cucumber, red onion, cherry tomatoes, Kalamata olives & blended olive oil dressing (v) 13.95

### Add on



## Sides

**Braised red cabbage** (pb) (v) 4.95

**Roasted herby new potatoes** (pb) (v) 4.50

**Triple-cooked chips** with aioli (v) 4.95

**Beer battered onion rings** (pb) (v) 4.50

**Chilli broccoli & sea salt** (pb) (v) 5.50

## Puddings

**Warm chocolate brownie** with vanilla ice cream (v) 8.50

**Guinness & espresso sticky toffee pudding** served with vanilla ice cream (v) 8.95

**Mulled wine posset**, gingerbread biscuit 7.50

**Coconut rice pudding** with torched mango, caramelised coconut, almond & peanut clusters (pb) (v) 7.95

**Apple & plum brown sugar crumble** with custard or ice cream (pb) (v) 8.50

**Served with a choice of ice cream or custard**

Custard (v) • Vanilla ice cream (v) • Coconut (pb) (v) 3.00

**Selection of ice-creams by the scoop** (v)

**Ice Cream Flavours**

Salted caramel (v) 3.00 • Vanilla (v) 3.00 • Strawberry (v) 3.00 • Chocolate ice cream (pb) (v) 3.00 •

Coconut (pb) (v) 3.00

**British cheeseboard:** Oxford Blue, Double Gloucester, Cotswold Brie, grapes, quince, apple chutney and crackers (v) 13.00

**Today's cheeses** with crackers, Granny Smith, celery, grapes, watercress & seasonal chutney (v) 13.00

**Chutney Choice**

Apple cider & brandy chutney (pb) (v)

**Cheese Choice**

Black Bomber Snowdonia Cheddar (v) • Oxford Blue (v) • Waterloo Brie (v)

## Miniature Puddings

**Mini sticky toffee pudding** With a hot drink of your choice (v) 5.95

**Miniature chocolate brownie** With a hot drink of your choice (v) 5.95

*Phillip Hedley* Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

[www.thefrogandwicket.co.uk](http://www.thefrogandwicket.co.uk)