



## 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

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

**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**

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

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

## Sunday Roast

**Roast corn fed chicken supreme** with roast potatoes, sage & onion stuffing, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 19.50

**Pork belly porchetta** with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 18.95

**Sirloin of beef** with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 21.00

**Squash & feta pithivier** with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash & gravy (pb) (v) 18.50

**Duo of roast: corn fed chicken supreme & sirloin of beef** with roast potatoes, sage & onion stuffing, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 24.95



## 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

**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

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

### Add on

## Sides

**Gratinated cauliflower cheese** *(v)* 5.50

**Roast potatoes & gravy** *(pb)* *(v)* 5.50

**Sticky sausages & bacon bits** 5.50

**Pigs in blankets stuffing** 5.50

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

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

**Triple-cooked chips** *(pb)* *(v)* 4.95

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

*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)



## Sunday Roast Add ons

Roast potatoes *(pb) (v)* 2.00

Extra Yorkshire pudding *(v)* 2.00

Extra red wine gravy

Vegetarian gravy *(pb) (v)*

Maple roasted carrots *(pb) (v)* 5.50

Maple glazed parsnips *(pb) (v)* 5.50

Sage & onion stuffing *(v)* 5.00

Pumpkin & swede mash *(pb) (v)* 5.00

## 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 •

Raspberry sorbet *(pb) (v)* 3.00

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

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