

# FRAMPTONS

## Sunday Lunch Menu

**Gourmet Roast Sharing Platter** - £25.00pp – A selection of our slow-cooked meats, served with generous helpings of roast potatoes, carrots, parsnips, stuffing, buttered greens, a jug of our sensational gravy, pigs in blankets and our giant Yorkshire puddings.

**Beef Brisket (G)** Small - £10.00 Large - £15.00

Slow-cooked to melt-in-your-mouth tenderness, served with all the Trimmings

**Pork Belly (G)** Small - £10.00 Large £15.00

Tender, juicy belly with gloriously crisp crackling, served with all the trimmings.

**Leg of Lamb (G)** Small - £10.00 Large - £15.00

Slow-roasted to perfection, incredibly tender & juicy, served with all the trimmings.

**Chicken Breast (G)** Small - £10.00 Large - £15.00

Perfectly cooked for ultimate moistness & flavour, served with all the trimmings.

**Vegan Nut Roast (VG) (N)** Small - £10.00 – Large £15.00

A satisfying plant-based roast, with wholesome nuts & herbs. served with all the trimmings.

**Duo/Trio Roast** – £20.00/£25.00 Make your roast dinner the ultimate feast by selecting 2 or even 3 of our roast meat options, served with all the trimmings.

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## Sides

**Giant Yorkshire Pudding (G, D)** - £1.50

Our signature, extra-large & delicious!

**Cauliflower Cheese (D, G)** - £4.00

Creamy cheese sauce & tender cauliflower.

**Roast Potatoes (VG)** - £3.00

Crispy, golden-brown & perfectly seasoned.

**Creamy Mash (D, G)** - £3.00

Smooth & creamy mashed potatoes.

**Seasonal Vegetables (G)** - £3.00

Fresh seasonal vegetables, perfectly cooked.