

FRAMPTONS

Summer Specials

Gourmet Sharing Platter (G, D) - £30.00pp, Savour a selection of tender, 9oz pink rump steak, grilled chicken supreme and a juicy rack of BBQ ribs. Served with house potatoes, velvety peppercorn sauce and a vibrant salad. Perfect to share with your favourite wine.

Ribs (GF, D, E) - Small - £15.00, Medium - £22.00, Large - £29.00
Tender, slow-cooked ribs dry-rubbed with our own special spice blend and glazed with homemade BBQ Sauce, served with crisp house slaw and fragrant herby fries

Sage Marinated Pork Belly (GF, D) - £26.00, Slow-cooked pork belly marinated in sage served with creamy potato gratin, buttered cavolo nero, crispy pork crackling & cider jus

Moroccan Chickpea, Aubergine & Squash Tagine (G, DF, VG) - £17.00, Roasted aubergine and squash in a warming Moroccan spice broth with chickpeas and apricots, served with herbed couscous, vegan yoghurt & pomegranate seeds

Tuscan Chicken Pappardelle (G, D) - £20.00
Pan-roasted chicken supreme with fresh pappardelle, sun-dried tomatoes, roasted red peppers, wilted spinach and a parmesan cream sauce, finished with basil.

Flat Iron Steak (GF, D) - £25.00
Tender flat iron steak with golden roasted garlic house potatoes, herb chimichurri, and a fresh side salad

Moules Mariniere (D, F, GF) Small - £12.00 Large - £20.00, Steamed mussels in a light velvety white wine cream sauce finished with parsley, served with crusty bread and butter

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