

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

Pulled Brisket Flatbread (G, E, D) - £19.00, Slow-cooked pulled brisket piled onto a toasted flatbread with roasted onions, fresh gem lettuce, blue cheese and a sharp horseradish mayo

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

Pan-Roasted Chicken Supreme (D, GF) - £20.00, Pan-roasted chicken supreme with crispy garlic house potatoes, grilled tender stem broccoli, served with a creamy mushroom & tarragon sauce

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

Pulled Brisket Flatbread (G, E, D) - £19.00, Slow-cooked pulled brisket piled onto a toasted flatbread with roasted onions, fresh gem lettuce, blue cheese and a sharp horseradish mayo

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

Pan-Roasted Chicken Supreme (D, GF) - £20.00, Pan-roasted chicken supreme with crispy garlic house potatoes, grilled tender stem broccoli, served with a creamy mushroom & tarragon sauce