

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
- **Herb-Stuffed Lamb Porchetta (GF, D)** – £20.00, Crisp beetroot potato rosti, charred local asparagus, finished with a rich red wine jus
- **Moroccan Chickpea, Aubergine and 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 and pomegranate seeds.
- **Slow-Cooked Pork Belly (GF, D)** - £26.00, Slow-cooked pork belly with golden dauphinoise, roasted tender-stem broccoli, rich cider jus and crispy sage
- **Pan-Roasted Chicken Orzo (G, D)** – £22.00, Pan-roasted chicken supreme served with a rich, slow-cooked tomato orzo, olives, feta and basil oil
- **9oz Rump Steak (GF, D, E)** - £26.00. Tender rump steak with bearnaise sauce, grilled local asparagus and golden herby fries

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