

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

Slow-Roasted Porchetta (GF, D) - £26.00, Herb and fennel porchetta, crisp pommes Anna, roasted heritage carrots, rich cider jus

Guinness & Marmalade Braised Lamb Shank (GF) - £31.00, Slow-cooked lamb shank with creamy mashed potato, tenderstem broccoli and a rich Guinness and marmalade sauce

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

Chicken, Bacon & Cider Pie (G, D, E) - £20.00, Tender chicken and smoked bacon in a cider cream sauce. Served with creamy mashed potatoes, buttered Savoy cabbage and rich a gravy.

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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