FRAMPTONS

Comfort Classics

Gourmet Sharing Platter (G, D) - £60.00,
Savour a selection of tender, 9oz pink rump steak, grilled chicken supreme and a juicy rack of BBQ ribs. Served with house potatoes, 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 spice blend & glazed with homemade BBQ Sauce, served with crisp house slaw & herby fries

Slow-Braised Ox Cheek (GF, D) - £28.00,
served in a rich red wine jus, with sweet roasted parsnip mash and garlic tender-stem broccoli

Slow-Cooked Ale & Marmalade Lamb Shank (GF, D) - £28.00, Slow-cooked lamb shank served in ale & marmalade jus served with house potatoes, roasted carrots & buttered cabbage

Ham Hock Bubble & Squeak (G, D, E) - £17.50,
Slow-braised ham hock, potato, beetroot, cabbage & carrot bubble & squeak with poached eggs, crispy bacon & a fresh parsley velouté

Slow-Cooked Basque Style Chicken Supreme (G, D) - £18.00, Served in a rich piperade of peppers, caramelised onions, olives, crispy chorizo & new potatoes with crusty bread & butter

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

Smoky Chipotle Seven-Bean Chilli (VG, GF) - £17.00, Served with sweet peppers, fragrant lime & coriander rice, smashed avocado & vegan yoghurt

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