

# 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
- **Pink Roasted Lamb Rump (GF, D)** - £28.00, Pink roasted lamb rump with herbed crushed new potatoes, charred local asparagus & cranberry 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 & pomegranate seeds.
- **Slow Cooked Pork Belly (GF, D)** - £26.00 Slow-cooked pork belly with golden dauphinoise potatoes, roasted tenderstem broccoli, cider jus & crispy sage
- **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 Orzo (G, D)** - £22.00, Pan-roasted chicken supreme in a rich tomato orzo with olives, feta & basil oil

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