



nocellara olives 3 v local charcuterie & cheese *to share* 14 bread, oil & whipped butter 4.5 v/gfo

to start

moules marinière, sourdough 7 gfo

hot smoked salmon, bubble & squeak cake, poached egg, pickled chillies 7.5

salt baked heritage beetroot, chicory, goats cheese parfait, walnuts 7.5 v/vgo

confit chicken & date terrine, pickled marlborough mushrooms, balsamic soughdough crisp 7.5

venison & black pudding scotch egg, truffled celeriac purée, watercress 8

to follow

cod supreme, crab & saffron bisque, samphire, herby crushed new potatoes, dill oil 21 gf

crisp polenta, puy lentils, wild mushrooms, hazelnuts, cauliflower purée, tomato & red pepper coulis 17 vg/gf

framptons signature beef burger, cheddar, streaky bacon, beer braised onions, rosemary fries 14

cauliflower curry, red quinoa, onion bhaji 16.5 vg/gf

castlemead turkey crown, duck fat roast potatoes, pig in blanket, braised red cabbage, roasted root veg,
pork & apricot stuffing 21.5

wiltshire venison loin, beef dripping potato fondant, red cabbage purée, winter greens,
pickled blackberries 23.5

sides

winter greens 4 v/gf

duck fat roast potatoes 4

honey roast root veg 4 v/gf

cauliflower cheese 4.5 v

pigs in blankets 5

pork & apricot stuffing 4.5

to finish

boozy affogato 5.5 vgo

christmas pudding parfait, toasted almonds, brandy chantilly, berry coulis 7

dark chocolate crémeux, raspberry sorbet, honeycomb, buttermilk snow 7

sticky toffee pudding, salted caramel, vanilla ice cream 7

local cheese selection, chutney, sourdough crackers, whipped butter 12 gfo