

SOURDOUGH & OILS 4.5 gfo NOCELLARA OLIVES 3.95

## TO START

### SOUP OF THE DAY

sourdough 6.5

### PAN FRIED GLOBE ARTICHOKE HEART

piquillo pepper, heritage beetroot & hazelnut salad 6.95 v/ns

### COD CHEEK SCAMPI

tartare sauce, watercress 6.95

### WILTSHIRE RABBIT & NETTLE TERRINE

sourdough, watercress, piccalilli 7.5

### GRILLED OCTOPUS

roasted caper berries, chorizo, tomato, confit egg yolk, crispy kale 8.5

## TO FOLLOW

### SPINACH GNOCCHI

roasted butternut squash, brown sage butter, hazelnuts 14.95 v/ns

### PAN ROASTED HAKE

roast chicken butter sauce, chanterelle mushrooms, new potatoes, baby leek 19.5 gf

### SWEET POTATO, CHICKPEA AND LENTIL DHAL

whipped coconut cream, dukkah, bhaji onions 15.5 vg/gf/ns

### CONFIT BELLY PORK

cider braised cheek beignet, burnt carrot purée, fondant baby turnips, cavolo nero 18.95

### PAN ROASTED LAMB RUMP

potato terrine, yellow split peas, tenderstem, rosemary chimichurri 19.5 gf

### FRAMPTONS BURGER

6oz beef patty, red onions, rarebit, streaky bacon, little gem, fries 14.95

## TO FINISH

### DAMSON & POACHED PEAR PAVLOVA

autumn berries, almond granola 6.95 v/ns

### STICKY TOFFEE PUDDING

vanilla bean ice cream, salted caramel 6.95 v/gf

### DARK CHOCOLATE DELICE

white chocolate aero, blackberries, honeycomb 7.5 v/gf

### BOOZY AFFOGATO

coffee liqueur, vanilla bean ice cream 5.95 v/vgo/gf

### CHEESE

local selection, seasonal chutney, sourdough 9.5 v/gfo



## DINNER

6 - 9 TUESDAY - THURSDAY  
6 - 9.30 FRIDAY & SATURDAY

@framptonsbath