

# BAR MENU

OLIVES - 3.5    BAKEHOUSE 24 BREAD AND OIL - 4.5    BEER STICKS - 3

## GOOD FOR SHARING

*or not*

### SEAFOOD BOARD

Lemon and dill smoked salmon crostini, Lymington crab mousse, fresh grilled mackerel, tartar sauce and Bakehouse 24 sourdough - 12.5 GFO

### GREEN BOARD

Butternut squash arancinis, pickled root vegetables with hummus and warm goats cheese with roasted beetroot and honey - 10.5 V/VNO

### FRAMPTONS BOARD

Hot cider chorizo, 3oz peppered flat iron steak and chutney, fried halloumi with lemon and Bakehouse 24 sourdough - 12.5 GFO

### CHARCUTERIE BOARD

Local artisan meats and cheeses with Bakehouse 24 sourdough - 11.5 GFO

FRIES - 3    SWEET POTATO FRIES - 3.5    FRIED HALLOUMI WITH LEMON - 3.5

## PROPER BURGERS

*served naked should you so wish*

### FRAMPTONS BEEF BURGER

Crow Farm sirloin beef patty, Red Leicester, streaky bacon, local leaves, burger sauce, gherkin, tomato and crisp red onion. Served with fries - 13.5 GFO

### SMOKED CONFIT DUCK BURGER

Shredded confit duck with spring onions, toasted sesame seeds and dressed leaves. Served with fries - 15 GFO

### FALAFEL BURGER

A spiced falafel patty with charred halloumi, smashed avocado, tomato, spring onion and dressed leaves. Served with fries - 13 V/GFO

V - Vegetarian    VN - Vegan    GF - Gluten Free    O - Option available - please enquire