

## FRAMPTONS

### IN THE EVENING

#### NIBBLES

nocellara olives - 3      cider chorizo pokers - 3      sourdough & oil - 4.5      sweet potato fries - 4

#### TO SHARE

##### BRITISH CHARCUTERIE BOARD

pork loin, smoked mutton, venison & green pepper, air dried duck, pork & fennel - 18.5

##### BRITISH CHEESE BOARD

ashlynn, tunworth, godminster, blue, guest, damson & sloe gin chutney, fig & apricot jelly - 16.5 V

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#### TO START

TRUFFLED ASPARAGUS toasted pine nuts, parmesan, fried egg - 6.5 V/GF

GRILLED SARDINE BRUSCHETTA salsa verde - 6.5

BEEF SHIN TORTELLINI morels, hazelnuts - 7.5

HERITAGE TOMATOES frozen goats cheese, fennel tops - 7 V/GF

BABY OCTOPUS chorizo, leaves - 8

#### TO FOLLOW

HAKE sauteed baby gem, garden peas, crispy kale, carrot & vanilla veloute - 17 GF

GOATS CHEESE balsamic glaze, artichoke, pumpkin seeds, smoked tomato, watercress, leaves - 13 V/GF

PORK TENDERLOIN pea, courgette, barley, apple - 17

10oz PRIME RIBEYE balsamic cherry tomatoes, watercress, rosemary fries, bearnaise - 23.5 GF

8oz RUMP chimichurri, watercress, ricotta, leaves - 18 GF

BUTTERNUT POLENTA courgetti, chilli, olives - 13 V/VN

SMOKED SALMON LINGUINE cherry tomatoes, dill, parmesan, cream - 13.5

FRAMPTONS BURGER beef, blue cheese, streaky bacon, caramelised red onion, rosemary fries - 13.5

V - Vegetarian

VN - Vegan

GF - Gluten Free

O - Option available - please enquire

## FRAMPTONS

### IN THE EVENING

#### TO FINISH

BOOZY AFFOGATO vanilla bean ice cream, coffee liqueur - 4.5 V/GF

GIN & ELDERFLOWER PANNA COTTA lemon sorbet, freeze-dried raspberries - 6.5 V/GF

CHOCOLATE & PISTACHIO BROWNIE strawberry, vanilla bean ice cream - 6.5 V

RASPBERRY & PASSION FRUIT ETON MESS - 6.5 V/GF

#### ARTISAN CHEESE BOARD

ashlynn, tunworth, godminster, blue, guest, damson & sloe gin chutney, fig & apricot jelly - 9/16.5 V

#### COFFEE

ESPRESSO SINGLE - 1.5 DOUBLE - 1.8

MACCHIATO - 2

PICCOLO - 2

TEA - 2.5

MOROCCAN MINT

GREEN

FRUIT PUNCH

LEMON AND GINGER