

FRAMPTONS FAVOURITES

SOUP OF THE DAY with Flint Owl Bakery sourdough - 7 V

HERITAGE BEETROOT CARPACCIO with toasted pistachio and olive oil - 7.5 V/VN

GARLIC, CHILLI AND GINGER TIGER PRAWNS with spinach and charred lemon - 9.5 GF

CRAB WELSH RAREBIT with sundried tomatoes and rocket - 9.5

TALEGGIO, TRUFFLE AND PARMESAN MAC 'N' CHEESE with Church Farm baby leaves - 7.5 V

HOT SMOKED MACKEREL FILLETS on toasted sourdough with pickled cucumber and a dill creme fraiche - 9.5 GFO

MUSSELS AND FRIES - 13.5

THE PANTILES CRUMPET Homemade crumpets topped with 14-hour whisky and oak smoked beef short rib, poached eggs, hollandaise sauce and pickled shallots - 9

ERIDGE ESTATE VENISON LOIN STEAK with bearnaise sauce and fries - 14.5

HANDMADE POTATO GNOCCHI with Ashdown Forester cheese and a tomato, chilli and fennel sauce - 12 V

KENT AND SUSSEX CHARCUTERIE AND CHEESES with ale chutney and homemade Swedish rye crackers - 14.5

SALMON AND SMOKED HADDOCK FISH CAKE with hot smoked paprika, wilted spinach, poached egg and hollandaise sauce - 9

SALADS

BEETROOT FRITTERS with hot smoked paprika, cherry tomatoes, quinoa and avocado - 11 V/VN

GLAZED GOATS CHEESE AND ARTICHOKE HEARTS with beetroot crisps, pumpkin seeds and Church Farm leaves - 9.5 V/GF

LOCAL DUCK BREAST, BLUE CHEESE AND POACHED PEAR with walnuts and quince jelly - 11.5 GF

PROPER BURGERS

TOTTINGWORTH FARM BEEF BURGER with chilli marble cheese and smoked streaky bacon - 13.5

HARISSA CHICKEN AND AVOCADO with tomato and spring onion salsa - 13

THE NAKED BURGER A bunless Tootingworth Farm beef patty with mixed salad and pickles - 10.5

NUTMEG, CUMIN, SPINACH AND FALAFEL BURGER with garlic aioli and halloumi - 13 V

BAGUETTES

Sourdough baguettes made with rosemary and sea salt from the Flint Owl Bakery - all 7.50

HARISSA CHICKEN AND SMASHED AVOCADO with rocket and pesto

BEETROOT HOUMOUS, GOATS CHEESE AND POMEGRANATE with toasted pumpkin seeds and Church Farm baby leaves V

FULLER'S SAUSAGE AND CARAMELIZED ONION with mustard mayonnaise

SUSSEX OAK SMOKED SALMON with rocket and a lemon and dill creme fraiche

CHARRED FLAT IRON STEAK AND MONTEREY JACK CHEESE served with a red onion chutney

SIDES

SALT AND PEPPER FRIES - 3

SWEET POTATO FRIES - 3.5

RED CABBAGE AND CELERIAC SLAW - 2.5

BABY VEGETABLES - 4

SEASONAL GREENS - 4

GREEK SALAD - 4

OLIVES - 3.5

FLINT OWL BAKERY BREAD AND OILS - 4.5

CHARRED HALLOUMI - 3.5