

FRAMPTONS

EVENING MENU

Our menu changes weekly so here's a sample...

HINDLEAP BLANC DE BLANC 125ml - 8.2 Bottle - 38.5

today's bread & oils - 2 marinated graceburn - 2

TO START

YELLOWFIN TUNA
escabeche marinade, avocado - 6.5

CRISPY POLENTA
courgette, walnut - 7

SCALLOPS
pea, chorizo, black pudding - 9.5

TO FOLLOW

PORK BELLY
braised lentils, thundering molly apple sauce - 15

HAKE
brown shrimp, sea vegetables, dill crumb, fish veloute - 16.5

GARDEN CASSOULET
sussex sourdough - 14.5

HERB CRUSTED RACK OF LAMB
mash, baby carrots, red wine jus - 18.5

SIDES - 3.5

dauphinoise potatoes crushed new potatoes, wild garlic
creamed leeks, bacon, aged cheddar honey glazed carrots kale & savoy, burnt butter

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TO FINISH

RHUBARB CREME BRULEE
cinnamon shortbread - 5.5

ORCHARD FRUIT CRUMBLE
creme anglaise - 6

BLOOD ORANGE PANNA COTTA
havana club, orange tuille - 9.5

BRITISH CHEESES

BERKSWELL
unpasteurised ewe's milk, sweet, dry, hard - 4

BRIGHTON BLUE
pasteurised cow's milk, mellow, semi soft - 4

SUSSEX CAMEMBERT
unpasteurised cow's milk, creamy soft - 4

WINTERDALE SMOKED
unpasteurised cow's milk, oak smoked, hard - 4

served with homemade crackers and sloe gin chutney