

FRAMPTONS
SUNDAY LUNCH

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 - 15

VENISON LOIN - 16

GARDEN CASSOULET - 14.5

SEA BASS - 12.5

served with duck fat roast potatoes, creamed leeks and aged cheddar, honey glazed carrots, parsnips, savoy cabbage, kale & yorkshire pudding

FRAMPTONS
EVENING MENU

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

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