

nocellara olives 3 v bread & oil 4.5 v/gfo local charcuterie & cheese *to share* 14

to start

warm spring salad, crispy pancetta, black pudding, poached egg 6.5

beetroot terrine, goats curd, lemon thyme 6.5 v

torched mackerel, mustard mayo 7 gf

salmon, fennel, apple, watercress 7 gf

asparagus, anchovy crumb, poached egg, brown butter 8

to follow

framptons signature beef burger, caramelised red onion, blue or cheddar cheese, streaky bacon, fries 14

cauliflower curry, red quinoa, onion bhaji 16.5 v

norfolk black chicken breast, spring greens, morels, jerusalem artichoke 19 gf

fresh catch, wild garlic new potatoes, seasonal greens 21

salt marsh spring lamb, minted pea, broad beans, mash 22 gf

prime ribeye, blue cheese butter, rocket & cress salad, fries 8oz 19.5 10oz 24

to finish

boozy affogato 5 v/gf

lavender & honey crème brûlée 6.5 v

pecan & treacle pie, madagascan vanilla ice cream 6.5 v

rhubarb & raspberry posset, vanilla shortbread 7 v

chocolate fondant, brandy cherry ice cream 6.5 v

v - vegetarian gf - gluten free

also

ten pound tuesdays

lunch 12 - 3pm & dinner 6 - 9pm

framptons signature beef burger, caramelised red onion, blue or cheddar cheese, streaky bacon, fries

with a choice of wine, beer or cider

10 pounds

sunday roasts

local meat & game with all the trimmings

happy hours

two cocktails 10

two bottles of heineken 5

bottle of botter prosecco 20

4 - 6pm every day

@framptonstunbridgewells