

# SUNDAY

12 - 4pm

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

roasts served with duck fat potatoes, yorkshire pudding & all the trimmings

lemon & thyme roast chicken, roast garlic, bread sauce 16.5 gfo

rib of beef, burnt onion, marmite hollandaise 18.5 gfo

salt marsh lamb, mint salsa verde 19.5 gfo

**all in:** a mixed plate of our three meats 19.5 gfo

**add:** cauliflower cheese 3

cauliflower curry, red quinoa, onion bhaji 16.5 v

## **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

**the sunday classic:** bread & butter pudding, clotted cream ice cream, toffee sauce 7.5 v

v - vegetarian gf - gluten free

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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

## **happy hours**

two cocktails 10

two bottles of heineken 5

bottle of botter prosecco 20

4 - 6pm every day

@framptonstunbridgewells