



sunday roast 12 - 4pm

nocellara olives 3 v

bread & oil 4.5 v/gfo

#### **to start**

burrata, isle of wight tomatoes, basil, sourdough 6.5 v

chicken & leek terrine, confit egg yolk, rye crisp, aioli 6.5

torched mackerel, samphire tempura, pickled cucumber, mustard mayo 7 gf

breakfast salad, black pudding, pancetta, poached egg, shaved parmesan 6.5

charlie's trout, horseradish, apple, baby cress 7 gf

#### **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

wild garlic & basil pesto risotto, goats cheese 16.5 v

## **to finish**

boozy affogato 5 gf

lemon pie, sicilian lemon curd, meringue 6.5

kent strawberry shortcake, red velvet cream, strawberry sorbet 7

wild berry parfait, white chocolate, sparkling wine gel 7

classic bourbon & maple pecan pie, vanilla ice cream 6.5

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also

## **ten pound tuesdays**

lunch 12 - 3pm & dinner 6 - 9pm

signature beef burger, spiced tomato relish, blue or smoked cheddar cheese, streaky bacon, fries

or

buttermilk & paprika chicken burger, thai slaw, fries

with a choice of wine, beer or cider

10 pounds

## **happy hours**

two cocktails 10

two bottles of heineken 5

bottle of prosecco 20

4 - 6pm every day

@framptonstunbridgewells