



@framptonstunbridgewells

12 - 4 SUNDAY LUNCH

SOURDOUGH & OILS 4.5 gfo  
NOCELLARA OLIVES 3.95

## TO START

ARTICHOKE TART  
whipped goats cheese, tarragon, watercress 6.95 v

TORCHED MACKEREL  
pickled heritage beetroot, horseradish 6.95 gf

WALDORF SALAD  
caramelised walnuts, pickled celery, blue cheese, apple 6.5 gf/v/vgo/ns

CHICKEN TERRINE  
bacon crumb, anchovy, parmesan 6.5 gf

**ROASTS** served with duck fat roasted potatoes, yorkshire pudding & all the trimmings

LEMON & THYME ROAST CHICKEN  
roast garlic, bread sauce 14.95 gfo

CRISPY SKIN PORK BELLY  
apple sauce 16.95 gfo

RIB OF BEEF  
burnt onion, marmite hollandaise 17.5 gfo

ADD cauliflower cheese for two 4.5

SPELT CROQUETTE  
charred artichokes, goats cheese, slow-roasted tomato sauce 15.95 vgo

v vegetarian vg vegan gf gluten free ns contains nuts/seeds o option available