



DINNER

5.30 - 8.30

MONDAY - SATURDAY

SOURDOUGH & OILS 4.5 v, gfo NOCELLARA OLIVES 3.5 vg, gf

TO START

TOMATO & BASIL CONSOMMÉ

sourdough crouton 6 vg, gfo

HERITAGE BEETROOT

pistachio, watercress, goats curd 7 v, vgo, gf

GRILLED SARDINE

black olive, anchovy, salsa verde 7 gf

HAM HOCK & CHEDDAR CROQUETTE

pea purée 6.5

TEMPURA COD

masala, daikon radish 7.5 gf

TO FOLLOW

WILD GARLIC GNOCCHI

rocket, cherry tomatoes, green beans, parmesan, almonds 16 v, vgo, ns

HERB CRUSTED LAMB RUMP

confit potato, mint peas, seasonal greens, wild garlic salsa verde 19.5 gfo

FRESH CATCH

seasonal greens, jersey royal potatoes or fries 19.5 gfo

JACKFRUIT BURGER

jackfruit & pea pattie, tomato & harissa pesto, cheddar, fries 14 v, vgo, gfo

FRAMPTONS BEEF BURGER

smoked cheddar or blue cheese, caramelised red onion, streaky bacon, fries 14 gfo

250g HEREFORD SIRLOIN STEAK

roasted vine cherry tomatoes, chimichurri, fries 23 gf

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

we can't list every ingredient that we use so if you have an allergy or intolerance please let us know