

TWO COURSES 25 THREE COURSES 30

SUNDAY LUNCH

12 - 3.30

@framptonsbath

TO START

TODAY'S SOUP

sourdough v, vgo, gfo

TEMPURA MONKFISH

spiced tomato compôte, curried mayonnaise, pickled chillies

HAM HOCK & PISTACHIO TERRINE

beetroot pickled quails egg, sourdough, piccalilli gfo

VENISON & BLACK PUDDING SCOTCH EGG

truffled celeriac purée, watercress

ROASTS

served with duck fat roast potatoes, roasted root vegetables, seasonal greens, yorkshire pudding & gravy

CASTLEMEAD CHICKEN celeriac rémoulade gfo

JAMIE'S FARM BELLY PORK puffed crackling, apple sauce gfo

STOKES MARSH BEEF horseradish cream gfo

ROASTED BUTTERNUT SQUASH

puy lentil, piquillo pepper & pine nut ragu, feta & roast trimmings v

cauliflower cheese for two 4.5 v/gf

OYSTER MUSHROOM, SQUASH & CHESTNUT PITHIVIER

braised red cabbage, spinach, roasted baby carrots, mushroom & madeira sauce v, vgo, gf

TO FINISH

STICKY TOFFEE PUDDING

vanilla bean ice cream, salted caramel v

CHOCOLATE & CLEMENTINE TORTE

chantilly cream, clementine gel, hazelnut crumb v

CHRISTMAS PUDDING PARFAIT

mulled wine gel, brandy cream, gingerbread cumb v

BOOZY AFFOGATO

vanilla bean ice cream, coffee liqueur v, vgo, gf

LOCAL CHEESES

onion & date chutney, sourdough, marmite butter v, gfo

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

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