

TWO COURSES 27

THREE COURSES 32

**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, ns

### 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

## TO FINISH

### STICKY TOFFEE PUDDING

vanilla bean ice cream, salted caramel v

### CHOCOLATE & CLEMENTINE TORTE

chantilly cream, clementine gel, hazelnut crumb v, ns

### 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