



DINNER

5.30 - 8.30

MONDAY - SATURDAY

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

TO START

SPICED BUTTERNUT SQUASH SOUP

sourdough 5 vg, gfo

SMOKED AUBERGINE

roast fennel, freekeh, feta 6 gf, vg

SALT COD CROQUETTES

garlic & butter bean purée, chorizo 6.5

BRAISED PORK CHEEK

crispy kale, apple, leek 6.75

VENISON CARPACCIO

beetroot tartare, shaved parmesan, horseradish 7 gf

TO FOLLOW

WILD MUSHROOM BOURGUIGNON

baked celeriac, cipollini onion 15 vg

FRESH CATCH

herb butter, new potatoes, seasonal greens 18 gfo

CRISPY SKIN PORK BELLY

potato gratin, jerusalem artichoke, tenderstem 18 gf

JACOB'S LADDER

truffle mash, honey glazed carrots, kale, red wine jus 19.5

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

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