

DINNER

First Tables 5pm, Last Tables 9pm Tuesday to Saturday

WHISKEY SOUR

Bulleit Bourbon, Lemon Juice, Aqua Faba,
Sugar Syrup, Angostura Bitters 10

FRENCH MARTINI

Smirnoff Black Label Vodka, Chambord
Raspberry Liqueur, Pineapple Juice 10

NEGRONI

Tanqueray London Dry Gin,
Select Bitter Liqueur, Martini Rosso 10

NOCELLARA OLIVES

3.5 vg, gf

BACON, JALAPEÑO & MOZZARELLA BITES

BBQ Dip 7

STARTERS

SPICED JACKFRUIT & LIME SALAD

Cherry Tomatoes, Avocado, Spring Onion,
Mixed Leaves 8 gf, vg

BUTTERNUT SQUASH RAVIOLI

Truffle Oil, Sage, Pesto 8.5 vg

BRESAOLA

Rocket, Parmesan 8 gf

HADDOCK FISHCAKE

Caper Butter, Poached Egg 8

MAINS

MUSHROOM TAGLIATELLE

Chestnut, Button & Oyster Mushrooms, Garlic, Cream,
Thyme 16.5 v

BUTTERNUT SQUASH RAVIOLI

Truffle Oil, Pesto 17 vg

BEER-BATTERED HADDOCK & CHIPS

Garden Peas, Tartar Sauce 19.5

SAUSAGE AND MASH

Trio of Cumberland Sausages, Creamy Mash,
Red Wine & Onion Gravy 16 vgo

BOEUF BOURGUIGNON

Braised Angus Chuck Steak, Smoked Bacon, Baby Onions,
Chestnut Mushrooms, Red Wine, Creamy Mash 19.5 gf

SALADS

SMOKED DUCK BREAST & FIG

Sesame, Tamarind Dressing, Mixed Leaves 15 ns, gf

CAJUN SPICED JACKFRUIT & LIME

Cherry Tomatoes, Avocado, Spring Onion,
Mixed Leaves 14 gf, vg

CRISPY CHICKEN CAESAR

Paprika-Flour Fried Buttermilk Chicken Breast,
Sourdough Croutons, Anchovy, Little Gem Lettuce,
Caesar Dressing 15 gfo

BURGERS

All Served with Your Choice of Fries or House Salad

CHEESE BURGER

Two Beef Patties, Melted Cheddar, Tomato, Pickles, Little
Gem Lettuce, Mustard Mayonnaise 14 gfo

FRAMPTONS BURGER

Two Beef Patties, Cheddar or Blue Cheese,
Caramelised Red Onion, Streaky Bacon 16 gfo

BUTTERMILK CHICKEN BURGER

Paprika-Flour Fried Buttermilk Chicken Breast,
Ranch Sauce, Little Gem Lettuce 16 gfo
Hot Sauce 50p

VEG BURGER

BBQ Jackfruit, Vegan Applewood Smoked Cheddar, Tomato,
Pickles, Little Gem Lettuce 15 v, vgo

UPGRADE YOUR FRIES

CAJUN 50p vg, gf

TRUFFLE & PARMESAN 1 gf

FRIES

5 vg, gf

CAJUN FRIES

5.5 vg, gf

TRUFFLE & PARMESAN FRIES

6 vg, gf

HOUSE SALAD

5 vg, gf

v vegetarian vg vegan gf gluten free o option available ns contains nuts/seeds
We can't list every ingredient we use so if you have an allergy or intolerance please let us know
Book Online: www.framptonsbar.co.uk Events Enquiries Email: events@framptonsbar.co.uk

DESSERTS

BAILEY'S PANNA COTTA

Morello Cherries 8 vg, gf

MARMALADE BREAD & BUTTER PUDDING

Vanilla Bean Ice Cream 8.5 v

DARK CHOCOLATE BROWNIE

Chocolate Sauce, White Chocolate Ice Cream 8.5 v

AFFOGATO

Vanilla Bean Ice Cream, Espresso 5 v, vgo, gf

CHAMPAGNE SORBET

2.5 vg, gf

DRINKS

ESPRESSO MARTINI

Smirnoff Black Label Vodka, Kahlua Coffee Liqueur, Sugar Syrup, Espresso 11

OLD FASHIONED

Woodford Reserve Bourbon, Brown Sugar, Angostura Bitters 12

BABY GUINNESS

Kahlua Coffee Liqueur, Baileys Irish Cream 5

COURVOISIER VS

25ml 4.5 / 50ml 7.65