

SUNDAY BRUNCH

First Tables 10am, Last Tables 11:30

BREAKFAST MARTINI

Tanqueray London Dry Gin, Cointreau,
Lemon Juice, Orange Marmalade 10

BLOODY MARY

Smirnoff Black Label Vodka, Sriracha,
Worcester Sauce, Salt, Black Pepper,
Lemon Juice, Tomato Juice 10

LUSCOMBE ORANGE JUICE

Organic Sicilian Oranges 4.25

BUTTERMILK PANCAKE STACK

Three Pancakes, Morello Cherry Compôte, Maple Syrup 9.5 v
Add Streaky Bacon 1.5

EGGS ON TOAST

Two Eggs Your Way on Sourdough 5 v, gfo

AVOCADO ON TOAST

Spiced & Smashed on Sourdough 5 vg, gfo
Add a Poached Egg 1.5

MUSHROOMS ON TOAST

Chestnut, Button & Oyster Mushrooms, Garlic,
Cream & Thyme on Sourdough 8.5 v, vgo
Add a Fried Egg 1.5

CHAMPION'S BRUNCH

Poached Egg, Streaky Bacon, Smashed Avocado, Thyme-Roasted Tomato,
Sourdough Toast 9.5 gfo

FULL ENGLISH

Two Eggs, Cumberland Sausage, Streaky Bacon, Sautéed Mushrooms,
Thyme-Roasted Tomato, Posh Baked Beans, Sourdough Toast 12
Add Black Pudding 1.5

VEGGIE PLATE

Two Eggs, Grilled Halloumi, Smashed Avocado, Sautéed Mushrooms,
Thyme-Roasted Tomato, Posh Baked Beans, Sourdough Toast 12 v, gfo

SUNDAY LUNCH

First Tables 12:30, Last Tables 5pm

WHISKEY SOUR

Evan Williams Bourbon, Lemon Juice, Aqua Faba, Sugar Syrup, Angostura Bitters 10

FRENCH MARTINI

Absolut Vodka, Chambord Raspberry Liqueur, Pineapple Juice 10

SLOEGRONI

Plymouth Sloe Gin, London Dry Gin, Select Bitter Liqueur, Rosso Vermouth 10

TOASTED SANDWICHES

CHEESE & TOMATO

Melted Cheddar, Sliced Tomato, Sourdough 7

BLT

Streaky Bacon, Little Gem Lettuce & Tomato 7.5

BRIE & BACON

Streaky Bacon, Melted Brie & Chilli Jam 9.5

SALADS

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

ROASTS

Our roasts come with yorkshire pudding, roasties, seasonal veg and traditional gravy

LEMON & THYME CHICKEN SUPREME

17.5 gfo

CRISPY SKIN PORK BELLY

18.5 gfo

TOPSIDE OF ABERDEEN ANGUS BEEF

19.5 gfo

NUT ROAST

Mixed Nuts, Carrot & Lentils 16 v, vgo, gfo

KIDS ROAST

Chicken, Beef or Nut Roast 12 vgo, gfo

CAULIFLOWER CHEESE FOR TWO

7.5 v

FRIES

5 vg, gf

CAJUN FRIES

5.5 vg, gf

TRUFFLE & PARMESAN FRIES

6 vg, gf

HOUSE SALAD

5 vg, gf

DESSERTS

ESPRESSO MARTINI CHEESECAKE

Vanilla & Chocolate Cheesecake, Amaretti Biscuit, Coffee Liqueur, Espresso 8.5 v, ns

SPICED APPLE STRUDEL

Vanilla Bean Ice Cream 7.5 v

STICKY TOFFEE PUDDING

Clotted Cream, Bourbon Caramel 8.5 v

BAILEY'S AFFOGATO

Chocolate Ice Cream, Bailey's Irish Cream 5.5 v, vgo, gf

CHAMPAGNE SORBET

2.5 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