

DINNER

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

NEGRONI

Plymouth Gin, Select Bitter Liqueur, Antica Formula Rosso Vermouth 10

NOCELLARA OLIVES 3.5 vg, gf BREAD & OIL 1.5 v, vgo GARLIC & PARMESAN CHICKEN BITES 6.5

STARTERS

SMOKED MACKEREL PÂTÉ Toasted Sourdough 7.5 gfo

HONEY-GLAZED GOATS CHEESE Sun-Blushed Tomatoes, Walnuts, Mixed Leaves 8 v, ns, gf

CHILLI GARLIC KING PRAWNS Stone-Baked Bread 9.5 gfo

SMOKED SALMON Lemon Crème Fraîche, Dill, Toasted Sourdough 8.5 gfo

MAINS

SWEET PEA & MINT RAVIOLI Spinach, Pesto 16 vg

KING PRAWN LINGUINE Red Chilli, Cherry Tomatoes, Olive Oil, Garlic, Parsley, White Wine 17 gfo

COCONUT RED CURRY COD Rice Noodles, Spring Onion, Thai Basil 19.5 ns, gf

CUMBERLAND SAUSAGE AND MASH Trio of Sausages, Mash, Crispy Onions, Red Wine Jus 17

RUMP OF LAMB Pistachio & Herb Crust, Roasted Carrots, Black Garlic Mash, Red Wine Jus 23 gf

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 15 gfo

FRAMPTONS BURGER Two Beef Patties, Cheddar or Blue Cheese, Caramelised Red Onion, Streaky Bacon 17 gfo

BUTTERMILK CHICKEN BURGER Paprika-Flour Fried Buttermilk Chicken Breast, Ranch Sauce, Little Gem Lettuce 16.5 gfo
Hot Sauce 50p

VEG BURGER Black Bean Patty, Vegan Applewood Smoked Cheddar, Tomato, Pickles, Little Gem Lettuce 15 v, vgo

UPGRADE YOUR FRIES CAJUN 50p vg, gf TRUFFLE & PARMESAN 1 gf

SALADS

HONEY-GLAZED GOATS CHEESE Sun-Blushed Tomatoes, Walnuts, Mixed Leaves 13 v, ns, gf

HOT-SMOKED SALMON Fresh Orange, Spring Onion, Cucumber, Mixed Leaves, Lemon Dressing 14.5 gf

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

FRIES
5 vg, gf

CAJUN FRIES
5.5 vg, gf

TRUFFLE & PARMESAN FRIES
6 v, 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

APPLE TARTE TATIN

Vanilla Bean Ice Cream 8.5 v

ESPRESSO MARTINI CHEESECAKE

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

STICKY TOFFEE PUDDING

Toffee Sauce, Clotted Cream 8 v

AFFOGATO

Vanilla Bean Ice Cream, Biscoff Crumb, Double Espresso 5 v, vgo, gfo

BLOOD ORANGE SORBET 2.5 vg, gf

DRINKS

IRISH OLD FASHIONED

Jameson Black Barrel, Brown Sugar, Angostura Bitters 12

OLD FASHIONED

Woodford Reserve Bourbon, Brown Sugar, Angostura Bitters 12

BABY GUINNESS

Mr Black Coffee Liqueur, Baileys Irish Cream 5

COURVOISIER VS

25ml 4.5 / 50ml 7.65