

DINNER

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

NOCELLARA OLIVES 3.5 vg, gf BREAD & BUTTER 2.5 v, vgo WHITEBAIT 7.5

STARTERS

BURRATA Nectarine, Pecan, Chilli, Toasted Sourdough Slice 9 v, ns, gfo

GOATS CHEESE & ONION TART Rocket Salad, Balsamic Glaze 8.5 v

CHILLI GARLIC KING PRAWNS Stone-Baked Bread 9.5 gfo

PORK & BLACK PUDDING SCOTCH EGG Piccalilli 9.5

MAINS

PLOUGHMAN'S Cheddar, Brie & Blue Cheese, Pickles, Celery, Apple, Red Onion Chutney, Stone-Baked Bread 16 v, gfo

WILD MUSHROOM & TRUFFLE TAGLIATELLE Garlic, Cream, Thyme 16 vg, gfo

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

CHICKEN MILANESE Rocket, Lemon, Parmesan 16

BAVETTE STEAK Salad, Fries & House Butter 21.5 gf

BURGERS

All Served with Your Choice of Fries or House Salad

CHEESE BURGER Chuck & Shin of Beef, Melted Cheddar, Tomato, Little Gem Lettuce, Mustard Mayonnaise 14 gfo

FRAMPTONS BURGER Chuck & Shin of Beef, Cheddar or Blue Cheese, Caramelised Red Onion, Spiced Tomato Chutney, Little Gem Lettuce, Mustard Mayonnaise, 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 Black Bean Patty, Vegan Applewood Smoked Cheddar, Spiced Tomato Chutney, Little Gem Lettuce 15 vg

UPGRADE YOUR FRIES

CAJUN 50p vg, gf TRUFFLE & PARMESAN 1 gf

SALADS

BURRATA Nectarine, Pecan, Chilli, Sourdough Croutons, Mixed Leaves 14 v, ns, gfo

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

ETON MESS

Berries, Meringue, Whipped cream 7 v, gf

ESPRESSO MARTINI CHEESECAKE

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

CHOCOLATE BROWNIE

Chocolate Sauce, White Chocolate Ice Cream 8.5 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