



SUNDAY LUNCH
12 - 3.30pm

@framptonsnewforest

VIIGNIER

languedoc, france

175ml 8.75 50cl 22.25 btl 31.5

MALBEC

san juan, argentina

175ml 7.5 50cl 19 btl 26.5

PROSECCO ROSATO

veneto, italy

125ml 5.75 btl 24.5

MIXED OLIVES 3.5 v, gf

SOURDOUGH BREAD & OIL 4.5 v, gfo

ROASTS

all served with roast potatoes, root vegetables, seasonal greens, yorkshire pudding & gravy

CORN-FED CHICKEN herb stuffing 17

HONEY & MUSTARD GLAZED GAMMON apple sauce 17 ns

TOPSIDE OF BEEF horseradish cream 18

NEW FOREST NUT ROAST tomato tapenade 16 v, ns

add cauliflower cheese for two 4.5 v

DESSERT

CHOCOLATE BROWNIE vanilla bean ice cream 6 v, gf

BAKED LEMON CURD TART crushed meringue, compressed strawberries 6.5 v, ns

APPLE CRUMBLE almonds, vanilla bean ice cream 6.5 v, ns

ICE CREAM SCOOP chocolate, cinnamon, vanilla, strawberry 2 v, gf

SORBET SCOOP raspberry, passion fruit 2 vg, gf

v vegetarian vg vegan gf gluten free ns contains nuts/seeds o option available
we can't list every ingredient so if you have an allergy or intolerance please let us know