

FRANKLIN & BAINES

STEAK, COCKTAILS & ROOFTOP

SMALL

Courgette Tempura — 7

Herb mayonaise (v)

Cured Salmon— 8.5

In house cured beetroot & dill salmon, pickled cucumber, horseraddish cream (gif)

BBQ Corn Ribs — 8.5

Chargrilled corn, coleslaw dip (pb, gif)

Ceviche — 9

Sea bass, mango, avocado, red onions, coriander (gif)

Burrata — 9

Grilled peaches, watercress, mint (v, gif)

Crispy Duck Egg — 9

Sautéed kale, potato cake, duck egg in panko

GRILL

All our meat is British & dry aged for a minimum of 28 days.

Served with in-house cut beef dripping chips

200g Hanger 18.5

200g Flat Iron 19.5

250g Rump 25

250g Sirloin 30

500g Tomahawk 55

550g T-Bone 58

700g Tomahawk for two 69

BIG

Chicken Caesar Salad - 15

Chargrilled corn fed chicken breast, anchovies, croutons, parmesan

King Prawns — 19

Persilalde Butter, watercress (gif)

Pan Fried Hake — 22

Chorizo, Jersey Royals, romesco sauce

Broccoli Steak— 14

Quinoa salad, tomato salsa, toasted almonds (pb)

Steak Sandwich — 16

Hanger steak, baby gem, horseradish, caramelised onion, sourdough, chips

Sunday Roast

Beef 22 - Chicken 19 - Vegan 16

All the trimmings

SIDES

Sourdough & paprika butter (v) 3

Beef dripping hand cut chips (gif) 5

Truffled mac & cheese 7

Creamed spinach (v) 4.5

Green salad (pb, gif) 4.5

Broccoli & almonds (pb, gif) 5

Sauces — 2

Blue cheese, Garlic butter, Peppercorn, Bone marrow

DEALS

Tuesday

2-4-1 on

all Steaks

Tomahawk Thursday

25% off

all Tomahawks

Saturday Lunch

Bottomless Prosecco,
Berries & Liqueurs + £24

Wine Wednesday

25% off Wines above £40

Early Bird - Friday & Saturday

25% off 5pm- 6pm

Sunday Roasts

Bottomless Wine + £15

v vegetarian pb plant based gif gluten ingredient free

A discretionary 12.5% service charge will be added to your bill. Deals are subject to terms & conditions.