

# FRANKLIN & BAINES

STEAK, COCKTAILS & ROOFTOP

## SMALL

**Courgette Tempura — 7**  
Aioli (v)

**Cured Salmon — 8.5**  
In house cured salmon, pickled vegetables,  
horseradish cream (gif)

**BBQ Corn Ribs — 8.5**  
Chargrilled corn, herb butter (pb available, gif)

**Ceviche — 12**  
Tiger's milk, sweet potato purée (gif)

**Burrata — 9.5**  
Blood orange, mint & hazlenut pesto (v, gif)

**Beetroot Tart — 9**  
Whipped feta, chickory, hazelnut dressing

## GRILL

All our meat is British & dry aged  
for a minimum of 28 days  
Served with beef dripping chips

200g Hanger 18.5  
200g Flat Iron 19.5  
250g Rump 25  
250g Sirloin 30  
500g Tomahawk 49  
550g T-Bone 58  
700g Tomahawk for two 64

## DEALS

Tuesday  
2-4-1 on  
all Steaks

Tomahawk Thursday  
25% off  
all Tomahawks

Saturday Lunch  
Bottomless Prosecco & Liqueurs  
+ £24

Wine Wednesday  
25% off Wines above £40

Early Bird - Friday & Saturday  
25% off 5pm- 6pm

Sunday Roasts  
Bottomless Wine + £15

## BIG

**Chicken Caesar Salad - 15**  
Chargrilled free range chicken breast,  
anchovies, croutons, parmesan

**King Prawns — 19.5**  
Persilalde butter, watercress (gif)

**Market Fish - MP**  
Please ask your server

**Spiced Roasted Cauliflower — 14**  
Miso cauliflower purée, sultanas, pickled apple  
(pb)

**Steak Sandwich — 16**  
Hanger steak, baby gem, mustard mayonaise,  
caramelised onion, sourdough, chips

### Sunday Roast

Beef 22 - Chicken 19 - Vegan 16

All the trimmings. Until 5pm

## SIDES

Sourdough & herb butter (v) 3  
Beef dripping chips (gif) 5  
Truffled mac & cheese 7  
Creamed kale (v) 5.5  
Green salad (pb, gif) 4.5  
Broccoli & almonds (pb, gif) 4

### Sauces

Chimichurri / Garlic butter 2  
Peppercorn / Bone marrow 4

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.