FRANKLIN & BAINES

STEAK, COCKTAILS & ROOFTOP

SMALL

BIG

Courgette Tempura − 7 Aioli (v)

Chicken Caesar Salad - 15Chargrilled free range chicken breast,

anchovies, croutons, parmesan

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

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

Market Fish - MP

BBQ Corn Ribs — 8.5

, (0)

Chargrilled corn, herb butter (pb available, gif)

Please ask your server

Ceviche — 12

Spiced Roasted Cauliflower -14

Tiger's milk, sweet potato purée (gif)

Miso cauliflower purée, sultanas, pickled apple (pb)

Steak Sandwich — 16

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

Hanger steak, baby gem, mustard mayonaise, caramelised onion, sourdough, chips

Beetroot Tart – 9

Sunday Roast

Whipped feta, chickory, hazelnut dressing

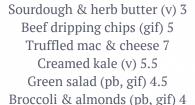
Beef 22 - Chicken 19 - Vegan 16

All the trimmings. Until 5pm

GRILL

SIDES





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

Sauces

200g Flat Iron 19.5 250g Rump 25 250g Sirloin 30 500g Tomahawk 49

200g Hanger 18.5

Chimichurri / Garlic butter 2 Peppercorn / Bone marrow 4

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 $\begin{array}{c} \text{Saturday Lunch} \\ \text{Bottomless Prosecco \& Liqueurs} \\ & + £24 \end{array}$

Wine Wednesday 25% off Wines above £40 Early Bird - Friday & Saturday 25% off 5pm- 6pm Sunday Roasts Bottomless Wine + £15