



Have a seat
Notre table vous attend

Frank's Sunday Lunch Menu

STARTERS

Chicken Liver Parfait 🌾

Sticky Onion Marmalade, Grilled Sourdough, Pommery Mustard Butter

Soup of The Day 🌿🌿🌾

Freshly Baked Bread & Butter

Heritage Tomato & Mozzarella 🌿🌿🌾

Gazpacho, Herb Oil, Crispy Bread

Classic Prawn Cocktail 🌾

Shredded Lettuce, Marie Rose Sauce, Wholemeal Bread, Lemon

MAINS

12hr Roast Rump of English Beef

Celeriac Puree, Braised Beef Shin, Horseradish Cream, Yorkshire Pudding

Roast Oxfordshire Pork Loin

Celeriac Puree, Caramelised Apple Sauce, Pig in Blanket, Sage & Onion Stuffing, Proper Crackling, Yorkshire Pudding

Pan Roasted Chicken Supreme

Celeriac Puree, Pig in Blanket, Sage & Onion Stuffing, Cranberry Sauce, Yorkshire Pudding

Mushroom, Leek & Oxford Blue Wellington

Celeriac Puree, Yorkshire Pudding, Red Wine Gravy

Battered Cornish Haddock

Local Ale, Koffmans Chunky Chips, Tartare Sauce, Chip Shop Curry Sauce, Mushy Peas

Hawkwell Burger

Beef Chuck & Brisket Patty, Grilled Streaky Bacon, Mature Cheddar, House Sauce, Brioche Bun, Gem Lettuce, Pickle

All Roasts Served With Garlic & Herb Roast Potatoes, Cauliflower Cheese, Buttered Greens, Roasted Root Vegetables & Red Wine Gravy

DESSERTS

Raspberry, Lemon & White Chocolate Blondie 🌿

Raspberry Sorbet, Caramelised White Chocolate, Coulis

Crumble of The Day 🌿🌿🌾

Vanilla Ice Cream, Custard

Biscoff Cheesecake 🌿

Caramel Ice Cream, Biscoff Crumb, Biscoff Spread

Frank's Cheese Board 🌾

A Selection of Local & English Cheeses, Fruit Chutney, Biscuits

(£5 Supplement)

3 Course - £30 | 2 Course - £25 | 1 Course - £19

For any / all information regarding allergens & intolerances please speak to a member of the team

🌿 Suitable for vegetarians 🌿 Suitable for vegans 🌿 can be made vegan 🌾 gluten free 🌾 can be made gluten free

A discretionary 10% service will be added to all bills.