

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

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

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

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.