



FRANKIE'S  
SPORTS BAR & GRILL

MENU

## SNACKS

<b>Grilled Sourdough Bread</b> roast garlic and herb butter	3.00
<b>Olives</b>	3.45
<b>Kale Crisps</b> chilli salt	3.00

## STARTERS

<b>Chipotle Buttermilk Chicken Popcorn</b> sour cream ranch, lovage	6.00
<b>House Hummus</b> marinated and grilled aubergine, zhoug, grilled flatbread	6.50
<b>Breaded Zucchini</b> harissa yoghurt	5.00
<b>Grilled Lamb Mini-Koftas</b> tzatziki, warm flatbread	8.95
<b>Grilled Whole Camembert</b> roast mixed nuts, fig chutney, sourdough	10.50
<b>Crayfish Cocktail</b> Marie-Rose, red chicory, baby gem, fennel	9.75
<b>Italian Cured Meats</b> Parma ham, Milano salami, bresaola, olives, pesto, ciabatta	12.75

## MAIN PLATES

<b>Classic 6oz Burger</b> house relish, lettuce, plum tomato, red onion, brioche bun, pickle Double 12.50 Add Cheese 1.00 Add bacon 1.00	8.95
<b>Lemon and Parmesan Crispy Chicken</b> harissa buttermilk, grilled corn	11.50
<b>BBQ Glazed Baby Back Ribs</b> apple and fennel slaw	17.00
<b>Miso Salmon Fillet</b> Quinoa salad, cauliflower cous-cous, sliced radish, yellow cherry tomatoes, baby red chard, chive and yoghurt dressing	16.50
<b>Goat's Cheese and Roast Beets</b> citrus dressing, maple-roasted walnuts, baby leaves	12.50
<b>Grilled Cauliflower Steak</b> roasted tomato sauce, rocket pesto	10.00

## PIZZA

<b>Margherita</b> mozzarella, tomato and basil sauce	9.50
<b>The American</b> pepperoni, chopped fresh chillies, mozzarella, tomato sauce	10.50
<b>Capricciosa</b> ham, mushrooms, olives, artichokes, mozzarella, tomato and basil sauce	12.00
<b>Baby Potato and Rosemary</b> pancetta, mozzarella cheese	11.00
<b>Purple Sprouting Broccoli and Garlic</b> parmesan, crème fraîche, olives	11.50

## FROM THE CHARGRILL

Our steaks come from Aberdeenshire butcher Donald Russell, holder of the Royal Warrant, and are grass-fed and traditionally matured for a minimum of 28 days.

<b>10oz Balsamic Marinated Flat Iron Steak</b>	19.50
<b>10oz Ribeye Steak</b>	28.00
<b>14oz T-Bone Steak</b>	29.50
<b>Lemon and Rosemary Marinated Lamb Chops (3)</b>	21.00
<b>Sauces</b> Roast Garlic and Parsley Butter / Creamy Peppercorn / Chimichurri	2.50

All our grills are served with roast cherry tomatoes and your choice of skin-on fries, grilled sweet potato wedges, or mixed salad.

## SIDES

<b>Skin-On Fries</b> rosemary salt	2.95
<b>Grilled Sweet Potato</b> sour cream ranch	3.50
<b>Roast Garlic Bread</b>	3.50
<b>Mixed Side Salad</b> balsamic glaze, extra virgin olive oil	3.50
<b>Grilled Corn</b> melted roast garlic and herb butter	3.50

## DESSERTS

<b>Lavender Cheesecake</b> blueberry sauce	6.00
<b>Lemon Verbena Panna Cotta</b> fresh raspberries, raspberry sauce	6.00
<b>Glazed Dark Chocolate Mousse Bar</b> Kahlua soaked sponge base, Italian meringue	6.00
<b>British Strawberries and Cream</b>	6.00

All prices include VAT. A discretionary service charge of 10% will be added to your bill. All dishes may contain nut traces. Please advise us of any food allergies.

## COCKTAILS ALL 8.75

**Caipirovska**  
A double shot of Stoli and your choice of strawberry, raspberry or mango purée over crushed ice

**Lynchburg Lemonade**  
Jack Daniels with triple sec and lemonade

**Classic Mojito**  
Muddled limes and brown sugar with Havana Club 3yr and a splash of soda

**Negroni**  
Smooth and aromatic combination of gin, Campari, vermouth and Angustora

**Pitch Invasion**  
A fruity mix of Havana Club 3yr with banana liqueur, Midori and pineapple juice

**Aperol Spritz**  
A summer classic of Aperol topped with prosecco

**Daiquiri**  
Served straight up, white rum with your choice of strawberry, raspberry or mango purée

**Singapore Mule**  
Lemongrass infused Gordon's gin with ginger beer and lime

**Margarita**  
Tapatio tequila shaken with your choice of raspberry, strawberry or mango purée

## BEERS

<b>Singha</b> (thai) 5%	4.75	<b>Moretti</b> (italy) 4.6%	4.50
<b>Budweiser</b> (usa) 4.8%	4.50	<b>Corona</b> (mex) 4.5%	4.50
<b>Pacifico</b> (mex) 4.5%	4.75	<b>Meantime London Lager</b> (uk) 4.5%	4.75
<b>Meantime Pale Ale</b> (uk) 4.3%	4.75	<b>Portobello Star Pilsner</b> (uk) 4.6%	5.25
<b>Brewdog Punk IPA</b> (uk) 5.6%	5.95	<b>Brewdog Dead Pony Pale Ale</b> (uk) 5%	5.95
<b>Chapel Down Curious IPA</b> (uk) 5.6%	4.95	<b>Sierra Nevada Pale Ale</b> (usa) 5.6%	4.95
<b>Meantime Pale Ale</b> (uk) 4.3%	4.75	<b>Brooklyn Lager</b> (usa) 5.2%	6.50

## WHITE WINE

	Bottle	175ml	125ml
<b>Legato Inzolia IGT</b> Sicily, Italy 2017	20.00	6.00	5.25
<b>Circa Pinot Grigio</b> South Eastern Australia 2017	25.00	7.00	6.00
<b>Le Versant Chardonnay</b> Languedoc, France 2016	28.50	8.50	7.00
<b>Spy Valley Sauvignon Blanc</b> Marlborough, NZ 2017	35.00	9.75	8.00
<b>Domaine des Cassieres Pouilly Fumé</b> Loire, France 2016	45.00		

## ROSE

	Bottle	175ml	125ml
<b>Chateau D'Astros</b> Provence, France	28.00	8.25	6.75
<b>Azure Mirabeau</b> Provence, France 2016	38.50		

## RED WINE

	Bottle	175ml	125ml
<b>Legato Nero D'Avola</b> Sicily, Italy 2017	20.00	6.00	5.25
<b>Alamos Malbec</b> Mendoza, Argentina 2017	25.00	7.00	6.00
<b>Valdivieso Merlot Rape</b> Central Valley, Chile 2017	27.00	8.00	6.75
<b>Cotes du Rhone Rouge</b> Alain Jaume, Rhone, France 2016	30.00	9.00	7.25
<b>Pasaria Patagonia Merlot</b> Patagonia, Argentina 2016	30.00	9.00	7.25
<b>Some Young Punks Shiraz Cabernet</b> South Eastern Australia 2016	37.00		
<b>Chateau La Croix Ferrandat St. Emillion</b> Bordeaux, France 2014	40.00		

Please note that some vintages may change with short notice.