

FOOD MENU

FRANKIE'S SPORTS BAR & GRILL

SMALL PLATES

plant powered

TANDOORI CARROT FRITTERS (VG)  6.50
BEETROOT HOUMOUS
170KCAL

ONION BHAJI (VG)  7.00
CUCUMBER AND COCONUT ALTERNATIVE
YOGHURT, TANDOORI KETCHUP
117KCAL

WINGS
CHICKEN  / **CAULIFLOWER**  8.00 / 6.50
SMOKEY BBQ 740KCAL/115KCAL
BANGKOK BAD BOY 755KCAL/147KCAL 
NICE 'N' SPICY 794KCAL/187KCAL 

FULLY LOADED FRIES
CAULIFLOWER TRUFFLE CHEESE 543KCAL  8.50
BANGKOK BAD BOY CHICKEN 481KCAL   9.50
SWEET POTATO BUFFALO CHICKEN  581KCAL  9.50

CALAMARI  10.50
HOUSE TARTARE SAUCE, LEMON WEDGE
317KCAL

LARGE PLATES

SW6 COBB  13.50
FREE-RANGE EGG, AVOCADO, LIME, COS
AND LITTLE GEM LETTUCE, CHERRY AND
YELLOW CHERRY TOMATOES, STILTON
315KCAL
ADD TANDOORI CHICKEN 324KCAL  4.00

CHIMI CHICKEN AND SWEET POTATO  15.50
MARINATED GRILLED CHICKEN THIGHS,
CHIMICHURRI, ROASTED SWEET POTATOES,
CRUNCHY COLESLAW, RED ONIONS,
TOMATOES, LEEKS, 436KCAL

BEAN BLITZ BURGER (VG)  15.50
SPICED BEAN PATTY, TOMATO RED ONION
SALSA, GUACAMOLE, COYO, ICEBERG,
BRIOCHE BUN, FRIES 672KCAL

CHARGRILLED CHICKEN BURGER  17.50
LEMON AND HERB MARINATED CHICKEN
BREAST, SLAW, TORN ICEBERG, SLICED BEEF
TOMATO, HOUSE MAYO, FRIES 880KCAL

THE OG FRANKIE'S  17.50
BEEF BRISKET PATTY, TRUFFLE MAYO, BURGER
CHEESE, ICEBERG LETTUCE, TOMATO,
PICKLES, BRIOCHE BUN, FRIES 821KCAL

FISH 'N' CHIP TACO  14.50
BATTERED COD, TARTARE SAUCE, PEA SALSA,
LEMON WEDGE, FRIES 678KCAL

FROM THE BAR

LOADED NACHOS (VG)  8.50
TORTILLA CHIPS, FRESH TOMATO SALSA,
JUNKSTAR CHEDDA CHEEZE, JALAPEÑOS
897KCAL

HANDMADE PIZZA

GREEN FIELD (VG) (NGCI)  15.50
NO GLUTEN BASE, LOVAGE PESTO, ROASTED
COURGETTE AND PEPPERS 938KCAL

TANDOORI CHICKEN   17.00
HANDMADE SOURDOUGH, TOMATO BASE,
LAVERSTOCK PARK FARM MOZZARELLA,
CORIANDER, SPRING ONION, CHILLES, SOUR
CREAM 1218KCAL

BRITISH HOT   17.00
HANDMADE SOURDOUGH, TOMATO BASE,
SUFFOLK CHORIZO, CHILLIES 1487KCAL

MARGHERITA (V)  16.00
HANDMADE SOURDOUGH, TOMATO BASE,
MOZZARELLA, GREEN BASIL 1060KCAL

OUR FOOD IS PREPARED IN A KITCHEN
WHERE ALLERGENS ARE HANDLED
ALONGSIDE ALLERGEN-FREE INGREDIENTS.
FOR THESE REASONS, NO DISH CAN BE
GUARANTEED TO BE COMPLETELY FREE OF
ALLERGENS. IF YOU HAVE ANY FOOD
ALLERGIES, INTOLERANCES, OR DIETARY REQUIREMENTS,
PLEASE TELL YOUR SERVER BEFORE ORDERING. THIS
MENU INFORMATION IS PROVIDED TO HELP YOU MAKE AN
INFORMED CHOICE.



SWEET TREATS

CHOCOLATE COCONUT FONDANT (VG)  8.00
MELT IN THE MIDDLE WARM CHOCOLATE
FONDANT, CHOCOLATE SAUCE, VANILLA ICE
CREAM 579KCAL

STICKY TOFFEE PUDDING (NGCI)  8.00
TOFFEE SAUCE, SALTED CARAMEL ICE CREAM
505KCAL

LEMON AND VANILLA CHEESECAKE (NGCI)  8.00
NEW YORK STYLE BAKED CHEESECAKE, CONFIT
KUMQUATS, LEMON SORBET 561 KCAL

TRIO OF ICE CREAM  6.00
VANILLA 103KCAL
CHOCOLATE 108 KCAL
STRAWBERRY 93KCAL

A 10% service charge will be added to your bill. This charge is distributed among our team as a gratuity

ADULTS NEED A RECOMMENDED CALORIE ALLOWANCE
OF 2000 CALORIES A DAY
(NGCI) = NO GLUTEN CONTAINING INGREDIENTS
(VG) = VEGAN