

A SPIRITED NIGHT AT FRANK'S WITH CARDRONA DISTILLERY

SATURDAY SEPTEMBER 18TH 2021

STEFANO FERRARA PIZZA BREADS | GF* |

The Reid Single Malt Vodka

BRUSCHETTA | V | cherry tomato, Viavo Mozzarella, basil

SMOKED FISH | cream cheese whip, parsley salad

CALZONE | ham, Parkvale mushroom, Napoli, Viavo Mozzarella

SHARE ENTREES FROM PANTRY

The Source Cardrona Gin

BUTTER PUFF | spiced chicken, chermoula

GALETTE | V | butternut, orange, sage

KOREAN CHICKEN SKEWERS | GF | DF | gochuguang, kimchi aioli

LETTUCE CUPS | GF |

CASPER | DF | jalapeno pickled green cabbage,
rubbed blue cod, fisherman's mayo, fried capers

FIRE | burnt eggplant, feta, harissa oil, pinenut, dill

SHARE MAINS FROM EATERY

The Cardrona Single Malt Whiskey Growing Wings

SMOKED BEEF BRISKET | GF | DF | chimmichurri, crisp leeks, tobacco onions

MERINO LAMB SHOULDER | GF | DF | thyme & mint jus, pickled vegetables, crisp brussel sprouts

CHICKPEA SHAKSHUKA | GF | zhoug, burnt aubergine yoghurt

POTATO SKINS | GF | VE* | manchego + truffle oil

ROASTIE SALAD | GF | VE* | kale, caper vinaigrette

SHARE SWEETS FROM PANTRY

Rose Rabbit Orange Liqueur & Rose Rabbit Elderflower Liqueur

CHOCOLATE MOUSSE | GF | sour cream and almond brittle

ELDERFLOWER PANNA COTTA | GF | gooseberry compote

RHUBARB + STRAWBERRY CRUMBLE | GF | DF* | cream diplomat

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS

KEY : GF: Gluten Free | V: Vegetarian | VE: Vegan | DF: Dairy Free | *:available