

Starters

Fresh crab salad with avocado - £18.50

Grilled scallops and sweetbreads with
a carrot risotto - £18.50

Carpaccio of wild sea trout with beetroot mousse
on orange and basil dressing - £17.50

Roast supremes and a ravioli of quail with
asparagus salad and gooseberry compote - £16.50

Skate poached in mint infused oil with petit
summer vegetables in lemon vinaigrette - £16.50

Roast tomato gazpacho with curried courgette
caviar and ricotta dumpling - £14.50

(a starter served as a main course only - £25.00)

Main Courses

Supreme and ballotine of label anglaise chicken
with sweetbreads and lobster - £27.50

Pot pourri of sautéed rabbit, duck livers, girolles
and asparagus on a summer salad - £27.50

Noisettes of lamb with a goat's cheese and
lavender crust and baked artichoke - £29.50

Peach and rosemary risotto with aubergine and
halloumi cheese - £24.50

Fillets of john dory with langoustines
on a clam vinaigrette - £29.50

Grilled supreme of wild salmon trout with basil
and garlic mayonnaise - £28.00

Fredrick's Classics

Hot or cold vichyssoise - £8.50

Traditional oak smoked salmon - £17.50

Fredrick's classic tournedos au poivre - £29.50

Escalopes of veal viennoise - £27.50

Dover sole grilled or meunière - £32.50

Warm lobster salad - £36.00