

Starters

Cream of watercress and pea soup - £8.50

Fresh crab and avocado salad- £18.50

*Langoustines in potato
with pork belly confit - £16.50*

*Marinated wild sea trout; beetroot sorbet with
watercress and orange basil dressing £14.50*

*White and green asparagus
and truffle dressing with sweetbreads - £14.50*

*Salad of quail with peach
and rosemary chutney - £12.50*

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

Main Courses

*Sauté of rabbit with asparagus and girolles
with mixed leaf salad - £26.00*

*Roast saddle of berkshire down lamb in garden
herbs with minted green and broad beans - £29.50*

*Supreme of gressingham duck with cherries and
cinnamon, ginger and spring onion mash - £27.50*

*Grilled marinated vegetables with deep fried wild
garlic and mozzarella risotto - £24.50*

*Grilled fillet of wild sea trout on crushed cornish
new potatoes with tomato butter sauce - £26.00*

*Supreme of turbot, crab tortellini
and pea velouté - £27.50*

Fredrick's Classics

Fresh asparagus with sauce hollandaise - £12.50

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