



Restaurant at Fredrick's Lunch

12.00 pm till 2.00 pm

STARTER

Cod Cheeks Asparagus, Crispy Pork Belly	£12.50
Crab & Avocado Salad Sweet Red Pepper Jam, Dill Pickled Fennel	£13.50
Chicken and Wild Mushroom Ballotine Tarragon Mayonnaise, Pickled Girolles	£9.00
Crispy Duck & Foie Gras Chicory & Baby Spinach Salad, Orange Gel	£14.50
Home Smoked Salmon Tian Dill Pickled Cucumber, Potato Galette	£8.50
Pork Rillettes Sweet Pickled Apple, Pork Crackling Salad	£8.50
Cream of Cauliflower Soup Truffle Oil, Truffled Bread Stick	£6.50

MAINS

Loin and Belly of Lamb Potato Fondant, Carrot Puree, Kale	£27.00
Fillet and Cheek of Pork Sand Carrot, Bubble Squeak, Savoy Cabbage	£19.00
Chicken Pain Perdu, Tenderstem Broccoli, Confit Shallot	£15.00
Poached Halibut Sauce Vierge, Pomme Écrasée, Baby Leeks	£25.00
Roasted Cod Haricot Blanc Cassoulet, Cockle & Samphire	£23.00
Sea Bream Smoked Fish Potato Cake, White Wine Cream	£16.00
Duck Breast & Confit Duck leg Stem Ginger Mash with Swiss Chard and Rhubarb	£22.00

SET LUNCH

Pork Rillettes

Sweet Pickled Apple, Pork Crackling Salad

Fresh Tomato Soup

Home Smoked Salmon Tian

Dill Pickled Cucumber, Potato Galette



Braised Pork Collar

Savoy Cabbage, Sage Mash, Caramelized Apple

Herb Crust Cod

Harricot Blanc Cassoulet

Black Olive Gnocchi

Tomato Sauce & Mozzarella



White Chocolate Cointreau Bread & Butter Pudding

Sastuma Compote

Honey Comb & Lime Parfait

Cheese Selection

2 Course £23.00

3 Course £29.00

FREDRICK'S CLASSIC

Fish & Chips, Crushed Peas & Sauce Tartar

Cumberland Pork Sausage & Mash Potato

Red Wine Jus, Onion Compote

Fredrick's Burger

Brioche Bun, Smoked Bacon & Cheese, Sweet Chutney, French Fries, Homemade Coleslaw

All £13.95

**RESIDENTS ON DINNER INCLUSIVE RATE HAVE AN ALLOCATION OF £ 30.00 PER PERSON
ALL PRICE INCLUSIVE OF VAT**

12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL