



HOTEL RESTAURANT SPA

Starters

Roasted Red Pepper and Tomato Soup (gf)(vegan)

Basil Oil

£7.00

Goats Cheese Fondue (v)(gf)

Picallili Dressing, Garlic and Herb Crostini

£9.50

Chicken Liver Parfait (gf)

Red Onion Jam, Toasted Brioche

£8.00

Crab and Smoked Salmon Salad (gf)

Lemon Coulis

£9.00

Main Courses

8oz Sirloin Steak (gf)

Grilled Tomato, Chunky Chips, Peppercorn Sauce

£25.00

£5.00 supplement applies to dinner inclusive guests

Asian Spiced Fillet of Bream* (gf)

Ginger Broth

£21.50

Sautéed Corn Fed Chicken Breast (gf)

Herb Crust, Bourgingon Sauce, Buttered Fondant Potato

£19.50

Wild Mushroom Risotto (gf)(v)(vegan)

Rocket Leaves, Parmesan

£21.50

*Please note that while we take the greatest of care in preparing these dishes, some small bones or fragments of shell may remain

FREDRICK'S



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Desserts

Baked Pineapple Cheesecake Tartlet (v)

Nutty Crumble

£9.50

A Few Nice Cheeses (v)(gf)

Quince Paste, Crackers

£12.00

£2.95 supplement applies to dinner inclusive guests

Blueberry Crème Brûlée (v)(gf)

Lemon Sorbet

£9.00

Dark Chocolate Torte (v)

Cranberry Compote, Sesame Tuille

£9.00

All prices inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

We politely request that mobile phones are silenced in the restaurant

(gf) denotes dishes that are gluten free or can be adapted

(v) denotes vegetarian dishes

(vegan) denotes dishes that are suitable for vegans or can be adapted