

fredricks

DINNER MENU

STARTERS

Moules Marinière - £10.00

Mussels in white wine & parsley with cream & French bread

French onion soup - £8.00

Slow cooked onion in beef stock served with a cheese crouton.

Chicken & Smoked Ham Terrine- £8.00

Tender, seasoned chicken with a blend of fresh herbs, Smoked Ham served with warm French bread.

Wild Mushroom En croute- £8.00(V)

Sautéed Wild Mushrooms with garlic & Sage served on toasted farmhouse with melted Gruyere.

MAINS

Roast Cod - £20.00

With a lemon beurre blanc and a Ratatouille. (GF)

Seared Duck Breast - £26.00

With pink peppercorn sauce, Boulangère potato & Tender stem Broccoli.

Vegan Beetroot Wellington - £18.00 (VE)

Served with spiced butternut purée & wilted spinach.

Beef Bourguignon- £18.00

Slow cooked Beef in red wine, onions & button mushrooms served with pommes puree & fresh parsley.

PUBCLASSICS

Fish and chips - £16.95

Lightly battered fish with tartare sauce, mushy peas & triple cooked chips

Beef burger - £15.95

*With grilled cheese, burger sauce, pickles, lettuce and fries
(Vegan option Available)*

Cumberland Sausage & mash - £14.95

*With slow cooked onion gravy & parsnip crisps.
(Vegan option Available)*

SIDES

French bread- £2.50

Triple cooked Chips- £4.50

House Salad- £4.50

Boulangère potato- £4.50

Mash potato- £4.50

Ratatouille- £4.50

DESSERTS

Chocolate Fondant - £8.00 (GF)

With a scoop of vanilla ice-cream

Lemon Meringue Tart - £8.00

With a Berry compote.

Cheese Board - £10.00

*Served with cheddar & stilton cheese
With pickled walnuts, sweet onion chutney & wafers*

Classic Crème Brûlée - £8

Served with a Shortbread Biscuit.

Gluten free bread available