

DINNER MENU

STARTERS

Duck Liver Parfait	£10.95
Silky duck liver parfait with onion chutney, house pickles & toasted brioche	
Leek & Potato Soup (V) (GF)	£8.50
Creamy leek and potato soup finished with herb oil, crispy onions & warm toast	
Baked Mini Camembert	£13.99
Oven-baked camembert with roasted garlic, thyme & rosemary-infused bread	
Green Asparagus	£15.00
Tender asparagus spears with crispy potato nest, perfectly poached egg & hollandaise	

MAINS

Arancini	£10.95
Crisp arancini in rich tomato sauce with rocket salad & parmesan tuile	
Fredrick's Fish & Chips	£18.95
Crisp battered haddock, triple-cooked chips, garden peas, lemon & tartar sauce	
8oz Rump Steak	£26.95
Char-grilled rump steak, triple-cooked wedges & slow-roasted onion. Choice of peppercorn sauce or red wine jus	
Cumberland Sausage	£16.95
Traditional Cumberland sausage with truffle mash, roasted carrots & red wine jus	
Beetroot Wellington (V) (GF)	£16.95
Beetroot encased in golden pastry, served with sautéed new potatoes, tender stem broccoli & mushroom jus	
Slow-Braised Beef Cheeks	£19.95
Meltingly tender beef cheeks with Hasselback potatoes, roasted carrots, rosemary & red wine jus	
Spinach & Ricotta Ravioli	£15.95
Delicate ravioli with creamy blue cheese sauce & toasted pumpkin seeds	

DESSERTS

Sticky Toffee Pudding (GF) Warm sticky toffee pudding with butterscotch sauce & salted caramel ice-cream	£8.95
Dark Chocolate Torte Rich dark chocolate torte with pistachio & salted caramel ice-cream	£8.95
Chocolate Brownie (V) (GF) Classic chocolate brownie with chocolate ice-cream	£8.95
Fredrick's Selection of English Cheese A curated selection of English cheeses served with artisan crackers	£15.95