

Frederick's

BAR & DINING

APPETISERS

Marinated Gordal Olives (V/VE/GF) | 6.5
in a light chilli & lemon olive oil

Chargrilled Corn Ribs (V/VE/GF) | 6
Jamaican jerk seasoning, apricot harissa mayonnaise

Noodle Bhaji (V/VE) | 5.5
Crispy noodles, curry spices, sliced spring onions, sriracha mayonnaise & fresh coriander

Buffalo Harissa Chicken Wings (GF) | 7.5
Cooked in a harissa butter sauce, sliced spring onion, chilli, chipotle mayonnaise

Hummus & Tortilla Chips | 5.5
Smooth hummus, light chilli flaked honey, crushed pistachios & tortilla chips

STARTERS & SMALL PLATES

Calamari | 12.5
Spiced pineapple salsa, chipotle mayonnaise, charred lemon

Oyster Mushroom Sourdough (V) | 10.5
Sautéed oyster mushrooms, chopped chives, mascarpone, toasted sourdough

Confit Panko Pork Belly Stack | 13.2
Crisp black pudding, pineapple chutney, pickled shallots, apple honey

King Prawn & Crayfish Cocktail (GF) | 13.2
Radicchio lettuce, classic Marie Rose sauce, prawn cracker crumb

Bang Bang Broccoli (V/VE) | 11.8
Tempura batter tenderstem, chipotle mayonnaise, roquito peppers, spring onion, sliced chilli, coriander, sesame seed

Beetroot Tarte Tatin (V) | 9.5
Goats cheese, candied beets, candied pecans, beetroot gel

Green Pea Panna Cotta (GF) | 12.8
Crayfish, bacon jam, roquito peppers, parmesan crisps

PIZZA

Hand stretched, wood fired, locally sourced & honestly made

Confit Garlic Bread | 9
Add fior di latte +1.5

Classic Margherita (V) – (VE Alternative) | 11
San Marzano tomato base, fior di latte & fresh basil

Salami & Hot Honey | 13.5
San Marzano tomato base, fior di latte, salami & hot honey

Butternut Squash, Yellison Goats Cheese & Rocket (V) | 13
San Marzano tomato base, butternut, Yellison goats cheese & rocket

Ham Hock & Spiced Pineapple Chutney | 13.5
San Marzano tomato sauce base, fior di latte, spiced pineapple chutney & rocket

Hoisin Duck (V) – (VE Alternative) | 14
Hoisin sauce base, fior di latte, sliced spring onion, sesame seed, pickled shallots

SIDES

Hand-Cut Chunky Chips (V/VE) | 5.5

Crispy Topped Hash Brown Bites (V) | 5
Parmesan, chipotle mayonnaise, chive, crispy onions

Buttered Heritage Carrots & Tenderstem (V) | 6.6
Chilli flake butter

Harissa Spiced Butternut Salad | 6.3
Radicchio, candied pecans, blue cheese

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MAINS

Frederick's Farmer Burger | 19.5

6oz beef patty, Mexican cheese, bacon jam, radicchio, pickled shallots, served on a brioche bun, hand-cut chunky chips

6oz Fillet Steak | 33.5

Heritage carrots, tenderstem broccoli, hand-cut chunky chips, blue cheese sauce

Add buttered king prawns +4.6

Lemon & Thyme Infused Chicken Supreme | 24

Beetroot fondants, ham hock & leek fritter, heritage baby carrots, garlic & chive cream sauce

Frederick's Catch of the Day | 27

Our very own deconstructed fish pie: seared fish fillet of the day, sat with salmon, white fish, king prawns, herb cream sauce, creamed chive mashed potato, lovage crumb, salmon caviar

Pan Seared Duck Breast (Served Pink) | 26.5

Textures of cauliflower, butternut squash, charred shallot & rich black cherry reduction

King Prawn & Chorizo Rigatoni | 17

Lightly spiced cream tomato sauce, sautéed king prawns, chopped chives, parmesan

Butternut Squash, Caramelised Shallot & Blue Cheese Roulade (V) | 22

Mini beetroot fondants, roasted shallot, rich tomato sauce

DESSERT

Yorkshire Sticky Toffee Pudding (V) | 9.5

Banana ice cream, maple & banana granola, sticky toffee sauce, chocolate wafer

Sicilian Lemon Tart (V/VE/GF) | 10.8

Lemon sherbet, blackberry sorbet

Spiced Wine Poached Pear (V) | 8.6

Clotted cream, ginger biscuit crumb

Chocolate Cookie Dough Brownie | 11.5

Warm chocolate brownie, cookie dough pieces, peanut butter ice cream, chocolate drizzle

Affogato | 6

Clotted vanilla cream topped with hot espresso shot

(Add amaretto +3)

Ice Cream & Sorbet (V)

1 Scoop 2.25 · 2 Scoops 4.5 · 3 Scoops 6

Clotted Vanilla
Chocolate & Sea Salt
Strawberries & Cream
Banana

Blackcurrant Sorbet (V/VE)
Vegan Salted Caramel (V/VE)