

First Course & Small Plates

Classic Tomato Bruschetta (v/ve) – 8.5

Lightly toasted ciabatta topped with tomato, red onion, sliced garlic, fresh basil, and finished with basil oil & balsamic glaze

Salt 'n' Pepper Calamari – 11

Stem ginger & lime aioli, topped with sliced chilli, spring onion, rocket leaves and a wedge of lime

Creamy Burrata (v/gf) - 11

Sat on sliced beef tomato, olive oil, finished with prosciutto, crushed pistachios and aged balsamic

Chicken liver parfait – 9.5

Served with toasted sourdough, clarified butter and spiced plum chutney

Pan seared king scallops – 11.5

Sat on curried aioli, chorizo and micro herb

Traditional Roasts

Served with garlic & rosemary roasted potatoes, buttered greens, honey-roasted carrots & parsnips, two pigs in blankets, Yorkshire pudding, stuffing and rich gravy. *(GF on request)*

Roast Sirloin of Beef · 18.5

Roast of the week · 17.5

50/50 · 18

Blackened Cauliflower Steak (V/VE/GF) · 14.5

Nutless Roast (V) 15

SIDES

Cauliflower Cheese (V) · 4.5

Pigs in Blankets · 4.75

Sunday Roasts are served until sold out. Availability is subject to demand and cannot be guaranteed throughout service.

Pizza

Our pizzas are made the Italian way, hand stretched & wood-fired.

Marinara Pizza (v/ve) – 9.5

San Marzano tomato compote, confit garlic, fresh basil, oregano

Confit garlic & oregano pizza (v/ve) – 9.5

Add mozzarella (+1.5)

Classic Margherita (v) – 11

San Marzano tomatoes, fior di latte, fresh basil

Quattro formaggi (v) – 12.5

Fior di latte, gorgonzola, creamy goats cheese, parmigiano Reggiano

Salami & hot honey – 13.5

San Marzano tomatoes, fior di latte, sliced salami & hot honey drizzle

Napoli - 12

San Marzano tomatoes, confit tomatoes, garlic, capers, anchovies, gordal olives, fresh basil

Prosciutto, Baby Pear & Gorgonzola– 12.5

San Marzano tomatoes, prosciutto, baby pear & gorgonzola

Quattro carne – 13.5

San Marzano tomatoes, fior di latte, salami, prosciutto, chorizo, crispy pancetta

Pizza Bianco

White based pizza

Prosciutto & fungi Bianco – 11.5

White based sauce, prosciutto, oyster mushrooms, rocket

Oyster mushroom (v/ve) - 10

Garlic hummus, oyster mushrooms, roquito peppers & rocket

Goats cheese & fig (v) - 11

White base sauce, creamy goats cheese, baby figs, balsamic glaze & rocket

Additional toppings

Olives (v/ve) - 2

Sliced chilli (v/ve) – 1.5

Oyster mushrooms (v/ve) – 2.5

Rocket leaf (v/ve) – 1.5

Anchovies & capers – 2.5

Pasta

Carbonara – 15.5

Crispy pancetta, egg yolk, Parmigiano Reggiano and black pepper, a hint of garlic, with spaghetti and finished with fresh chive

Classic beef ragu lasagne – 16.5

Slow cooked minced beef topside ragu layered between fresh egg pasta sheets, topped with bechamel sauce and finished with finely grated parmesan

Chestnut mushrooms, cherry tomato & green pea tagliatelle (v/ve) - 15

Arrabbiata sauce, cheese flakes

Ravioli of the day (v/ve) – 15.5

Traditional stuffed pasta envelopes in a spiced arrabbiata sauce, topped with finely grated parmesan, rocket and drizzled with basil oil

Crab tagliatelle - 17

White crab meat with chilli, garlic and mascarpone, with tagliatelle pasta and finished with a herb crumb

King prawn & chorizo rigatoni - 17

Garlic and chive cream sauce tossed with rigatoni pasta and finished with finely grated parmesan

Chicken & chorizo rigatoni – 16.5

Garlic and chive cream sauce tossed with rigatoni pasta and finished with finely grated parmesan

Classic spaghetti bolognese – 15.5

Slow cooked beef topside minced beef with spaghetti and finished with finely grated parmesan

Sicilian Anchovy spaghetti - 15

Chilli, garlic and chive butter sauce, finished with a herb crumb and parmesan

Arrabbiata Spaghetti (v/ve) – 15.5

Rich tomato, garlic & chilli sauce

Vegan option available on request: vegan cheese

Mains

Pan Seared Seabass (gf) – 22.5

Sautéed potatoes, beetroot puree, asparagus spears, samphire, finished with herb cream

Oven baked salmon - 24

On a light chive, garlic & smoked paprika king prawn tagliatelle, mascarpone, green pea, finished with basil oil

Fredericks burger – 18

Homemade beef burger served on a brioche bun with rocket, prosciutto, melted gorgonzola and red onion chutney. Served with skin on fries

Cajun Panko Chicken Caesar Salad - 22

Gem lettuce, Caesar dressing, anchovies & parmesan shavings

Sides & Sauces

Skin on fries (v/ve/gf) – 5.5

Aspen fries - truffle powder, parmesan & chopped chive (gf) – 6.5

Rocket, crushed hazelnut & parmesan salad (v/gf) - 6

(VG option: without parmesan)

Hot honey – 1.5

Garlic aioli – 1.5

Desserts

Traditional Yorkshire sticky toffee pudding – 9.5

Topped with butterscotch sauce, brandy snap tuile, clotted vanilla bean ice cream

Crème Brûlée of the week (v) - 9

Served with Amoretti biscuits

Classic tiramisu – 8.5

Espresso dipped savoiardi finger, mascarpone & marsala cream, chocolate powder

Chocolate & Orange Tart (v/ve/gf) – 9.5

Salted caramel ice cream, chocolate sauce

Affogato - 6

Clotted vanilla Ice cream drowned in hot espresso
(add amaretto +3)

Gelato & Sorbet

Clotted vanilla bean

Chocolate & sea salt

Strawberries & cream

Mint choc chip

Our guest ice cream of the week

Sicilian lemon sorbet

Vegan salted caramel

Vegan vanilla

1 scoop – 2.25 | 2 Scoop 4.5 | 3 Scoop 6