

## *Bread & Apetisers*

### **Classic Tomato Bruschetta (v/ve) – 8.5**

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

### **Green Gordal olives (v/ve/gf) - 6**

Finished with lemon, thyme and garlic

### **Focaccia of the day(v/ve) - 5**

Simply served with balsamic & olive oil

### **Confit garlic & oregano pizza (v/ve) – 5/7**

With mozzarella

### **Marinara Pizza (v/ve) - 7**

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

## *First Course & Small Plates*

### **Salt 'n' Pepper Calamari – 10.5**

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

### **Black pepper crusted beef carpaccio - 11**

With a light horseradish mayonnaise, pickled baby pear, finished with crushed hazelnut and micro herbs

### **Creamy Burrata (v/gf) - 11**

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

### **Chicken liver parfait – 9.5**

Served with toasted sourdough, clarified butter and spiced plum chutney

### **Sicilian Bocconcini & Beef Shin Arancini - 11**

Classic Italian risotto rice & beef Shin rice balls filled with bocconcini mozzarella, sat on a spiced arrabiata sauce and finished with balsamic glaze

### **Fungi al Forno (v/gf option) – 8.5**

Chestnut & oyster mushrooms sautéed with garlic, flamed with white wine, finished with cream and chopped chives

### **Pan seared king scallops - 11**

Sat on curried aioli, chorizo and micro herb

### **Truffle oil potato croquettes – 9.5**

Served with garlic aioli

# Pizza

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

## **Marinara (v/ve) – 9.5**

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

## **Classic Margherita (v) – 10.5**

San Marzano tomatoes, fior di latte, fresh basil

## **Quattro formaggi (v) - 12**

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

## **Salami & hot honey - 13**

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 & blue – 12.5**

San Marzano tomatoes, prosciutto, baby pears & gorgonzola blue

## **Quattro carne – 13.5**

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

## **Pizza Bianco**

White based pizza

## **Prosciutto & funghi 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)

Sliced chilli (v/ve)

Oyster mushrooms (v/ve)

Rocket leaf (v/ve)

Anchovies & capers

# Pasta

## **Carbonara – 15.5**

Crispy pancetta combined with egg yolk, parmesan cheese, black pepper, a hint of garlic, with spaghetti and finished with fresh chive

## **Classic beef ragu lasagne – 16.5**

Slow cooked 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 penne (v/ve) - 15**

Arrabiata sauce, cheese flakes

## **Ravioli of the day (v/ve) – 15.5**

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

## **Crab linguine - 17**

White crab meat with chilli, garlic and mascarpone, with linguine 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 beef ragu pappardelle bolognese – 16.5**

Slow cooked beef shin ragu tossed with pappardelle 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 with your choice of pasta

*Vegan option available on request: vegan cheese*

## Mains

### **Pan seared seabass (gf) - 20**

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

### **8oz Fillet steak (gf) - 35**

Skin on fries and pink peppercorn sauce

### **Oven baked salmon - 22**

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

### **Cajun panko chicken breast - 22**

Braised red cabbage, sautéed potatoes, finished with sliced chillies and a caper butter sauce

### **Fredericks burger – 16.5**

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

## 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)*

Classic ceasar salad - 6

Cherry tomato, fine beans & pumpkin seed pesto salad (v/ve/gf) - 5

Wood fired sea salt potatoes (v/ve/gf) – 5.5

Hot honey – 1.5

Garlic aioli – 1.5

## *Desserts*

### **Traditional Yorkshire sticky toffee pudding – 9.5**

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

### **Lemon & raspberry posset (v) - 9**

Lemon curd topped with creamy lemon posset, finished with raspberry sherbet, raspberry macaron & Amoretti biscuits

### **Classic tiramisu – 8.5**

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

### **Chocolate truffle Cake (v/ve/gf) – 9.5**

Chocolate truffle mousse with pieces of brownie topped off with Chocolate crumb, finished with Belgian chocolate sauce and honeycomb pieces

### **Affogato - 6**

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

## *Gelato & Sorbet*

Black 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

## *Children*

**Cheese Burger - 8**

**Spaghetti Bolognaise - 9**

**Margarita Pizza 8.5**

**Lasagna - 10**