Frederiks

neighbourhood kitchen & bar



STARTERS £5.00 each

Roasted Vegetable Soup, Tuscan Bread (vv) £5

Norcella Olives, Tuscan Bread, Balsamic Oil (vv) £5

Calamari, Garlic Aioli £6.50

Chicken Liver Pate, Onion Chutney, Crusty Bread £5.50

MAINS

All served with Yorkshires, roasted potatoes, roasted root veg, seasonal greens & gravy

Roasted Chicken, Sage and Onion Stuffing £12

Slow Cooked Lamb £13

12 Hour Slow Roasted Beef Brisket £14 Mushroom and Spinach Nut Roast (vv) £12

SIDES All £3.50

Yorkshire Puddings (v)

Cauliflower Cheese (v)

Pigs in Blankets

Stuffing Balls (vv)

DESSERTS

Tiramisu £5.50

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce £5

Chocolate Ganache, Vanilla Ice Cream £5

Cheesecake, Red Berry Compote £5 (vv/gf)

Allergies, dietary requirements or preferences:

Please let the server know if you have allergen or dietary requirements. All our dishes are prepared in the kitchen where nuts are used and we cannot guarantee that they are free from allergens

PI77AS

Garlic bread, Mozzarella, Truffle Oil (v) £7.50

Tomato, Basil, Mozzarella (v) £8

Couregtte, Pea, Rocket, Vegan Mozzarella (vv) £10

Portobello, Rocket, Mozzarella (v) £10

Spicy Italian Sausage, Red Onion, Mozzarella

Pepperoni, Nduja, Chilli, Mozzarella £11

SPLASH OUT ON A SPRITZ £7.50 each

Aperol Spritz

Aperol, Prosecco, Soda, Orange Slice

Parma Spritz

Briotett Violet, Violet Syrup, Soda, Prosecco

Elderflower

St Germain, Lemon Twist, Soda, Prosecco

Blood Orange

Solerno, Apricot, Blood Orange, Soda, Prosecco

DIGESTIF

Espresso Martini £7.50

Old Fashioned £8

Negroni £7.50

Baileys on Ice £7.50

Limoncello £4

Remy Martin VSOP £4.70