

Frederiks

neighbourhood kitchen & bar

STARTERS

Salmon & Dill Fishcake, Tartar Sauce (gf) £6.5

Hummus, Olives, Rustic Bread (ve) £5.5

Meatballs, Arrabiata Sauce, Parmesan £6.5

Tuscan Vegetable Soup, Rustic Bread (ve) £5.5

SIDES

All £3.5

Yorkshire Puddings (v)

Cauliflower Cheese (v)

Pigs in Blankets

Stuffing Balls (ve)

Roast Potatoes (ve)

Seasonal Greens (ve)

DRINKS

Start with a Spritz £8

Aperol Spritz, Rhubarb & Raspberry Spritz, Elderflower Spritz

MAINS

3 Courses £22.5

All served with Yorkshires, Roasted Potatoes,
Roasted Root Veg, Seasonal Greens & Unlimited
Gravy

Roasted Chicken, Pigs and blankets, Sage and
Onion Stuffing £13.5

Slow Cooked Lamb £14

Roasted Top Side of Beef £14

Mushroom and Spinach Nut Roast (ve) £12

MIKI'S HAND STRETCHED STONE-BAKED NEAPOLITAN 7" PIZZAS

Margherita (v) £6.5

Goats Cheese & Nduja
Sausage £7.5

Pepperoni £7.5

Vegetarian Sausage &
Broccoli (v) £7

Chicken, Sweetcorn &
Pesto £7.5

Ham & Pineapple £7.5

Ham & Mushroom £7.5

Blue Cheese (v) £7.5

Garlic Bread (ve) £4

(GF Bases Available)

SUNDAY MENU

SERVED 12 PM-8PM

KIDS MEALS

Crispy Cod, Peas, Fries £6.5

Chicken Strips, Peas, Fries £6.5

Children's Mini Sunday Roast £8

Chicken, Beef, Lamb or Nutroast (ve)

DESSERTS

All Of Our Desserts Are Made In House And
Are Served With Vanilla Pod Ice Cream, Vegan
Ice Cream Available

Sticky Toffee Pudding £6

Warm Cookie Dough £6

Rich Chocolate Torte £5.5

Sicilian Lemon Tart £6

Chocolate Fudge Brownie £5.5

Bramley Apple Pie (ve/gf) £5.5

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