

Frederick's

Valentine's Menu 2018



Amuse bouche



Starters

Salt & pepper squid, sweet chilli sauce £10.50

Chargrilled broccoli, French bean & avocado salad, spiced dressing £9.50

Dressed crab, smoked salmon, cucumber spaghetti, guacamole £12.50



Tuna tartare & avocado, sesame soy dressing, wasabi, pane carasau £12.00

Venison carpaccio, mixed leaves, Cabernet Sauvignon dressing, horseradish yoghurt £11.00

Frederick's tricolore salad, Burrata, Heritage tomatoes & avocado £11.50

Ox cheek raviolo, onion broth & croutons £10.50



Main Courses



Roast Stone black bass, sautéed wild mushrooms, curly kale, soft herb beurre blanc £25.00

Roast halibut, prawn & saffron-cream pappardelle, roasted cauliflower florets £28.50

Chargrilled chicken suprême, leek tarte Tatin, French beans, chicken & leek velouté £24.00

Veal loin, mushroom & spinach tartlet, Marsala cream £28.50

Roasted Welsh rump of lamb, neck ballotine, rosemary sautéed potatoes, French bean parcel, confit garlic £25.00

Chateaubriand & chips, curly kale, peppercorn sauce (to share) £70.00
(also available as a fillet)

Vegetable lentil pie, butternut squash puree,, romanesco broccoli £16.00

Desserts



Chocolate fondant, mandarin sorbet £8.50

Coconut panna cotta, pineapple carpaccio, lime syrup £7.50

Bread & butter pudding, custard, cinnamon ice cream £7.50

Baked passion fruit Alaska £8.00

English rhubarb cheesecake, crushed pistachios £7.50

Selection of cheese from The Cheese Plate £11.00

12.5% discretionary service charge will be added, vat included.



*Please note, that this menu
may be subject to change.*