



Frederick's Restaurant

TABLE D'HÔTE MENU

Pan-fried sea scallops, leek and pancetta ballotine, sage gnocchi and a caper beurre noisette *

Local steamed mussels, fresh coriander, red chilli and coconut broth

English asparagus spears, free range poached egg, brioche croutons and parmesan cream

Hampshire smoked rabbit terrine, baby pickled vegetables white onion puree

Slow cooked confit chicken, endive, watercress leaves with a green apple and smoked bacon lardons *



Honey glazed roast duck breasts foie gras, spinach mash, sweet balsamic cherries and natural jus

Seared fillet of sea bass, fresh peas, potatoes, baby onions and chorizo foam

Fillet of beef, potato and parsnip dauphinoise, white stilton fondue
(£4.00 supplement)

Monkfish wrapped in pancetta, buttered leeks, crushed Jersey royals, confit garlic and a sauce vierge *

Open lasagne, marinated field mushrooms, leek gratin and cured baby vine tomatoes



Our Rutherglen Muscat dessert wine is a great way to enjoy your dessert.

Please ask the waiter for more details.

Seasonal summer pudding, lime crème fraîche

Marinated pineapple with coconut panna cotta, lime and chilli syrup

Bitter chocolate tart with rosemary and amaretto ice cream *

Strawberry balsamic cheese cake with a basil and strawberry jelly and strawberry coulis





Selection of local cheeses, sweet grape chutney and walnut bread (£2.00 supplement): *

Waterloo cheese (unpasteurized) from Riseley, Reading

Rosary goats cheese (soft cheese) from Salisbury, Wiltshire

Barkham Blue (strong cheese with lovely texture) from Wokingham, Berkshire



2 Courses £29.95 3 Courses £36.95

A discretionary service charge of 12.5% will be added to your bill



We can offer the following liqueurs to accompany your meal

Amaretto (35ml) £3.55

Baileys (50ml) £4.65

Benedictine (50ml) £4.75

Campari (50ml) £3.85

Cointreau (50ml) £4.45

Drambuie (35ml) £3.95

Dubonnet (35ml) £3.55

Grand Marnier (50ml) £4.75

Kahlua (50ml) £4.65

Tia Maria (35ml) £3.55



Freshly Brewed Coffee with Petits Fours £3.40

Cappuccino £3.50

Latte £3.50

Irish Coffee £5.45

French Coffee (with Cointreau) £6.25

Jamaican Coffee (with Malibu) £6.25

Tia Maria Coffee £6.25



We buy all our fresh produce from local suppliers who inform us that whenever possible they source products locally. During the winter months however local produce is restricted.

All our dishes are home-made by Peter Buckman, Head Chef, and his team.

*These dishes may contain nuts or a nut trace.