

SUNDAYS AT FRED'S

3 Course menu £19.95

Serving times between 12:00pm-8:00pm

STARTERS – £5.00 EACH

Fresh soup of the day served with rustic bread (v/g)

Prawn and crayfish tail fish cake with rocket & caesar sauce

Chicken liver pâté with fig chutney & crostinis

Fred's hummus, roasted red pepper salad & pitta (v/g)

EXTRAS – £3.50 EACH OR 2 FOR £5.50

Cauliflower cheese with crispy shallots (v/g)

Seasonal greens (v/e)

Pigs in blankets

Roasted potatoes (4)

Yorkshire puddings (2)

IN THE MOOD FOR A PARTY?

Frederiks fabulous Pillbox is available to hire

7 days a week.

A private space & perfect for clandestine meetings,
discreet dinners or celebrations.

For any further information please

e-mail events@frederikshopestreet.com,

visit us on www.frederikshopestreet.com,

or call us at 0151 708 9574

ROAST MAINS

All of Fred's roast dinners are served with homemade Yorkshires (g),
roasted potatoes, carrot & swede mash. Buttered greens and gravy.

French trimmed chicken supreme with pork & sage stuffing £12.00

Pork belly with homemade apple and maple sauce £12.00

12-hour slow roasted beef brisket £13.00

Mushroom & Spinach nut roast with roasted £11.00

new potatoes and veggie gravy (ve/g/n)

Salmon fillet, herb crust, creamed greens & minted £13.00

new potatoes

The Gluten Free Pie Company Pie, mashed potatoes, £12.00

greens & gravy

SPECIALS*

Duo of meats – Chicken & Beef £17.95

Trio of meats – Chicken, Pork & Beef £19.95

See our specials board for further details and offerings

* excluded from 3-course offering menu

DESSERTS – £4.50 EACH

Oreo cheesecake, raspberries and white chocolate (g)

Sticky toffee pudding, disaronno toffee sauce & vanilla ice cream (g)

Chocolate brownie with compote and vanilla ice cream (g)

Hot baked crumble of the day with oats & nuts,

served with custard (g/n)

WHITE

	175ml	250ml	Bottle
Jean-Paul Colombar	£4.50	£6.00	£15.00
False Bay Chenin Blanc	£4.80	£6.50	£17.00
Emiliana Chardonnay	£5.00	£6.80	£19.00
Mirabello Pinot Grigio	£5.00	£6.80	£19.00
Cloud Factory Sauvignon Blanc	£6.00	£7.50	£23.00
Picpoul De Pinet	-	-	£21.00

ROSÉ

False Bay Grenache	£4.50	£6.00	£15.00
Ancora Pinot Grigio Rosé	£4.80	£6.50	£17.00

RED

Rame Garnacha	£4.50	£6.00	£15.00
Grande Cape Shiraz	£4.80	£6.50	£17.00
Nieto Malbec	£6.00	£7.50	£23.00
Vega Del Rayo Rioja	-	-	£24.00

SPARKLING

Prosecco	£5.50		£23.00
Sparkling Rosé	£5.50		£23.00

We also carry a wide range of speciality gin serves, prosecco serves,
craft beers & award-winning house cocktails. Please ask a member
of staff for our full drink's menu.

GO ON, GIVE FRED A FOLLOW:

  @Fredshopest

Dietary and allergen information – Suitable for Vegetarians (v), suitable for Vegans (ve), Contains gluten (g), contains nuts (n).

Please note all dishes are prepared in a kitchen where nuts are used. For full allergens information please ask your server.