

A large, dark grey, stylized letter 'F' is centered on the page. It is composed of a thick vertical stroke and two horizontal strokes, with a circular arc connecting the top and bottom horizontal strokes. The word 'Fredricks' is written in a white, elegant script font across the middle of the 'F'. Below it, the words 'AT MACHYNYS' are written in a smaller, gold-colored, all-caps sans-serif font.

Fredricks
AT MACHYNYS

SUNDAY LUNCH

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STARTERS

Homemade Soup with sourdough bread (Ve/Vg)

Retro Prawn Cocktail

Baked Goats Cheese Salad with dried apricots, mixed lettuce, cucumber, quinoa, cherry vine tomatoes, walnut halves and Fredricks dressing (Ve)

Hummus/Tahini Served Lebanese style, small spicy potatoes with a mixture of crushed spices and lemon juice (Ve)

MAIN COURSES

Fredricks homemade nut roast with gluten free and vegan gravy (Ve/Vg)

Oven roasted cod fillet with prawn and velouté sauce

Slow cooked silverside beef (£2.00 Supplement)

Slow cooked pork griskin

Roasted turkey breast

All main dishes are served with roast potatoes, Machynys honey glazed parsnips, seasonal vegetables, Yorkshire pudding, stuffing and homemade gravy

DESSERTS

Chocolate & hazelnut brownie with salted caramel ice cream

Orange crème brulee with Machynys honey shortbread

Vanilla cheesecake with a cinnamon fresh berry compote

A selection of ice cream or sorbets

A choice of vanilla, strawberry, chocolate, raspberry, mango or dairy free ice cream

Two Courses £25.95

*(Starter and Main)
(Main & Dessert, £1.00 Supplement)*

Three Courses £29.95

(Starter, Main and Dessert)

*If you have any dietary requirements, please advise your server.
We cannot 100% guarantee that any dish is allergen free. As your safety is our primary concern, if you have any allergies we request that you think carefully before placing your order. Allergies are life threatening.*