

A large, dark grey, stylized letter 'F' is centered on the page. It is composed of thick, rounded strokes. A large circle is drawn around the middle of the 'F', with the letter passing through it.

Fredricks
AT MACHYNYS

WINTER MENU

Winter Menu

Starters

Homemade Soup (Ve/Vg)
with Sourdough Bread

Moules

Simmered with a choice of Homemade White Wine Base, or Garlic Cream Sauce. Served with Sourdough Bread

Baked Goats Cheese Salad

 (Ve)

Mixed Lettuce, Quinoa, Cherry Tomatoes in a Machynys Honey Dressing, with Dried Apricots and Walnut Halves

Crispy Halloumi Fritters

 (Ve)

Deep Fried, coated in Panko Breadcrumbs, served with a Jam Sauce

Hummus

 (Vg)

Served with Hot Potatoes Lebanese Style, Small Spicy Potatoes with a mixture of Crushed Spices and Lemon Juice

Fredricks Duck Salad

Aromatic Crispy Duck, Julienne Carrots, Cabbage and Berries combined with a Glazed Soya Ginger Sauce

King Prawns

Simmered with a choice of Homemade White Wine Base, or Garlic Cream Sauce. Served with Sourdough Bread

Mains

Sea Bass

Saffron Cream Sauce of Capers, Shrimps and Parsley served with Crushed Spicy Potatoes and Sautéed Vegetables

Lamb Biryani

Slow-cooked Welsh Lamb Shank with Aromatic Rice served with Yoghurt

Grilled Chicken

Served with Confit Portobello Mushroom, Cherry Vine Tomatoes, Side Salad and Chipotle Mayonnaise

Wagyu Beef Burger

Scottish Wagyu Beef topped with Mature Cheese and Caramelised Mushrooms served with Truffle Arancini and Smokey Honey Sauce

Moroccan Tagine

 (Vg/Ve)

Courgette, Aubergine, Pumpkin, Tomatoes and Pumpkin Seeds topped with Caramelised Onions served with Cous-cous

Braised Beef Brisket

Served with Creamy Mashed Potatoes, Sautéed Seasonal Vegetables and Jus

10oz Sirloin Steak

Served with Confit Portobello Mushroom, Cherry Vine Tomatoes and Side Salad

Vegetable Biryani

 (Vg/Ve)

Traditional Biryani Spices in Aromatic Rice served with Sautéed Vegetables and Yoghurt

Sides

Hand Cut Chips (Vg) £4.45

**Sweet Potato, Truffle & Parmesan
or Cheddar Chips** (Ve/Vg) £5.45

Sauteed Greens with Pine Nuts (Ve/Vg) £4.45

Seasonal Mixed Salad (Vg) £3.75

Garlic Bread (Ve) £3.75

Hot Garlic Potatoes (Vg) £4.45

Red Wine or Peppercorn Sauce £2.50

Desserts

Nutty Dark Chocolate Brownie
with Salted Caramel Ice Cream

Vanilla Cheesecake
with Summer Berry Compote

Orange Crème Brûlée (Ve)
with Shortbread

Selection of Ice Cream
Choice of Vanilla, Strawberry or Chocolate

Two Courses

£34.95

Three Courses

£38.95

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.