

# Mr Fred's

DINING | BAR | LOUNGE

## SAMPLE SPECIALS

Our specials change on a daily basis and according to the ingredients of the season.

Please contact Mr Fred's for today's special dishes.

Mirin cured salmon, avocado pear, pink ginger, crisp fried noodles, sesame and coriander	£9
Mango and baby leaf spinach salad with ladies fingers, black lentils and curried yoghurt dressing 🍃	£7.50
Confit belly of pork, apple and celeriac puree, hazelnut and endive salad	£7.50
Cauliflower cream with lobster jelly and caviar	£10
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Cassoulet of slow cooked duck with haricot beans, Toulouse sausage, semi dried tomato and continental parsley	£17
Courgette and summer truffle tart with a white port butter sauce 🍃	£14
Chargrilled bacon chop, pineapple salsa, "Ireland's" black pudding and poached duck egg	£16
Steamed seabass, scallop mousse, saffron potato rouilli and samphire	£20
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Dark chocolate orange fondant, cardamon ice cream	£6.50
Rum Baba, coffee, caramelised banana and toffee	£6.50
"Miroir Cassis", crème de mure gel and liquorice ice cream	£6.50
Warm lemon and poppy seed madeleines, hot chocolate sauce	£6.50

Some of our dishes may contain nuts. If you have a food allergy, intolerance or sensitivity, please speak to your waiter about the ingredients in our dishes before you order your meal. Whilst we endeavour at all times to provide GM free ingredients, this can not be guaranteed.

Prices are inclusive of VAT at the prevailing rate. Weights of meat are approximate measures when uncooked.

🍃 = Vegetarian