



FREDERICKS
RESTAURANT

DINNER MENU SERVED FROM 6:00PM-8:30PM MONDAY-
THURSDAY & 5:00PM-9:00PM FRIDAY-SUNDAY

3 COURSE MENU WITH TEA/COFFEE €49.00

2 COURSE MENU WITH TEA/COFFEE €42.00

STARTERS

SEASONAL SOUP OF THE DAY

Contains: Dairy, Celery

OAK SMOKED CRISPY BACON & EGG SALAD

Baby gem lettuce, bacon, parmesan, garlic & herb croutons, house dressing

Contains: Gluten (Wheat), Dairy, Eggs, Mustard, Sulphites

HAM HOCK TERRINE

Cider jelly, apple & pickled vegetables, beetroot puree, toasted croute

Contains: Gluten (Wheat), Mustard, Sulphites

ARDSALLAGH IRISH GOATS CHEESE MOUSSE

escabeche of Mediterranean vegetables, garlic & olive tapenade, crostini

Contains: Gluten (Wheat), Dairy, Sulphites

CURED TROUT

Fennel, grapefruit, vanilla & pink pepper dressing

Contains: Fish, Sulphites

SMOKED CHICKEN FILLET

Avocado puree, mango coulis with lime & coriander, rocket, tortilla chips

Contains: Gluten (Wheat), Sulphites

FETA & CHORIZO SALAD

Rocket, spinach, cherry tomatoes, toasted sesame seeds, pickled red onion, red pepper dressing

Contains: Dairy, Sesame Seeds, Sulphites

SUPER FOOD SALAD

Sweet potato, broccoli, sprouts, quinoa, mixed seeds, pomegranate, green leaves, raspberry vinaigrette

Contains: Sulphites

MAIN COURSES

24HR SLOW COOKED SHORT RIB OF IRISH BEEF

Roasted shallot, squash, green beans, creamed potato, red wine jus
Contains: Dairy, Sulphites

PAN ROASTED CHICKEN SUPREME

Turnip fondant, mushroom puree, braised leek, sage, polenta cake
Contains: Dairy, Sulphites

STEAMED TROUT FILLET

Roast beetroot, fennel & orange salad, pickled mushrooms, tarragon butter sauce
Contains: Dairy, Fish, Sulphites

CONFIT PORK BELLY

Salt baked celeriac, roasted apple, buttered savoy cabbage, cider jus
Contains: Dairy, Sulphites

PAN FRIED SAGE & POLENTA CAKE

Tarragon butter sauce, seasonal vegetables
Contains: Dairy, Sulphites

OVEN BAKED HADDOCK FILLET

Lemon & basil crust, aubergine puree, roasted courgette, tomato & red pepper salsa
Contains: Gluten (Wheat), Traces of Nuts (Peanuts), Sulphites
(Gluten free option available on request)

CONFIT DUCK LEG

Orange puree, glazed carrots, charred onion, tender stem broccoli, star anise jus
Contains: Dairy, Sulphites

RATATOUILLE & BRIE

Aubergine puree, roasted courgette, tomato & red pepper salsa, herb oil, baked brie, toasted walnuts
Contains: Dairy, Traces of Tree Nuts (Walnuts), Sulphites
(Vegan cheese available on request)

VEGAN MASSAMAN CURRY

Lightly spiced peanut and coconut curry, roasted vegetables, chickpeas, balsamic onions, Basmati rice, garlic naan bread, fresh coriander
Contains: Gluten (Wheat), Traces of Tree Nuts (Peanuts), Sulphites
(Gluten free option available on request)

DESSERTS

RASPBERRY PANNA COTTA

Raspberry sorbet, texture of white chocolate, raspberry coulis

Contains: Gluten (Wheat), Dairy, Sulphites

CHOCOLATE MARQUISE

Texture of white chocolate, raspberry coulis, pistachio ice cream

Contains: Gluten (Wheat), Dairy, Eggs, Traces of Tree Nuts (Pistachio), Sulphites

SELECTION OF ARTISAN ICE CREAMS

Chocolate rocks, fruits coulis

Contains: Gluten (Wheat), Dairy, Eggs, Sulphites

ZESTY LEMON POSSET

Texture of white chocolate

Contains: Dairy, Sulphites

WARM MIXED BERRY CRUMBLE

Custard, vanilla ice cream

Contains: Gluten (Wheat), Sulphites

CHEESE BOARD (€5 SUPPLEMENT)

Crackers, chutney, walnuts, grapes

Contains: Gluten (Wheat), Traces of Tree Nuts (Peanuts), Dairy, Sulphites

COFFEE SELECTION

Bewley's La Scala is a specifically selected coffee beans for a traditional Italian espresso experience. Medium to dark roast, rich and nutty, very smooth. 100% Arabica bean.

ESPRESSO €2.80 | DOUBLE ESPRESSO €3.50 | AMERICANO €3.20

FLAT WHITE €3.60 | CAPPUCINO €3.60 | LATTE €3.60

MOCHA €3.60 | HOT CHOCOLATE €3.20

COFFEE LIQUEUR

IRISH COFFEE | FRENCH COFFEE | ITALIAN COFFEE

BAILEYS COFFEE | CALYPSO COFFEE

WHITE WINES

CHILE | EL CAMINADOR | SAUVIGNON BLANC €8.50/€33.00

Classic, zesty citrus aromas with light, juicy fruits and a satisfying, long dry finish

SPAIN | LA MANCHA | FUEGO VERDEJO €7.70/€29.50

Gentle aromas of green leaves and vanilla rise from the glass. Very nicely rounded flavours of grapefruit and pears, with beautifully integrated acidity and a long lingering finish.

ITALY | L'AURATAE PINOT GRIGIO (VEGAN) €8.30/32.00

This wine combines the unique style of the Sicilian terrain and the floral, citrusy characteristics of the grapes.

AUSTRALIA | WILDCARD | CHARDONNAY €36.00

Attractive light green/gold colour leads to an appealing aroma of freshly cut white peaches. It has a beautiful depth of fruit on the middle of the palate and finishes clean and dry.

FRANCE | J MOREAU | SAUVIGNON BLANC €36.00

Golden, pale straw yellow in colour. Very fine and mineral with notes of fresh fruit.

FRANCE | SANCERE | CHAMPAULT PIERRIS €48.00

White fruit aromas (white peach) & citrus fruits. Good minerality & intense freshness bringing complexity & well roundness.

AUSTRIA | WEINGUT MALET | GRUNER VELTINER, HOHLGRABEN €48.00

Spicy, herbal notes, grapefruit, lemon, green apple on the palate with a crisp and a fresh refreshing finish.

GERMANY | HUSGEN "BY THE GLASS" | REISLING €39.00

Well balanced with a fresh acidity, elegant fruit and a discreet minerality. Aromas of juicy apple and apricot with a hint of lemon.

SPAIN | SIERRA SALINA | MACABEO 2019 €30.00

A fresh and vibrant wine with citric notes, ideal to enjoy as an aperitif with salad and white meat or seafood.

NEW ZEALAND | MARLBOROUGH | KAPUKA | SAUVIGNON BLANC €38.00

Sauvignon Blanc is everything you want it to be from Marlborough. Bright zingy fresh aromas of gooseberry, dried herb, citrus & tomato leaf characters lead into a palate of sweet capsicum balanced with fresh citrus lime flavours and a touch of supple tropical guava to finish.

SPARKLING WINES

FRANCE | CHAMPAGNE PANNIER RESERVE BRUT €98.00

Supple with a round body. Mature aromas of fully ripened fruit and notes of honey and vanilla.

ITALY | MASCHIO | PROSECCO €8.00/36.00

Light, crisp, and full of bubbles.

ROSE WINE

FRANCE | LANGUEDOC ROUSSILLON BELLAFONTAINE |

ROSE GRENACHE €8.75/€34.00

Supple and moreish, this is a delightful French rose: pale raspberry pink with appealing soft berry aromas, flavours of fresh summer fruits and a crisp finish.

RED WINES

CHILE | EL CAMINADOR | CABERNET SAUVIGNON €8.50/€33.00

Intense red violet/ colour. Aromas of fresh red fruits with hints of pepper and jam. Soft, round mouth with sweet ripe tannins.

SPAIN | LA MANCHA | TEMPRANILLO €7.70/€29.50

An easy drinking red wine with aromas of berries, plums, Vanilla and herbs. Medium bodied with a good style and a smooth finish.

ARGENTINA | LOS ARBOLES | MALBEC €8.70/34.00

The dessert like climate allowed us to produce a full bodied, delicate wine, with aromas of red fruits and notes of smoke and vanilla achieved through a smart contact with wood that rounded up a stylish wine.

AUSTRALIA | WILDCARD | SHIRAZ/CABERNET €36.00

Ripe plum mocha flavours from the shiraz, seamlessly combining with the blackcurrant and mint notes of the Cabernet Sauvignon.

SPAIN | VEGA RAYO | RIOJA €35.00

Vibrant plum and blackberry tones with a touch of spice and vanilla on the finish creating a classic, easy drinking Rioja.

FRANCE | RESERVE SAINT JACQUES | MERLOT €35.00

This easy drinking soft and fruity red wine is made from the famous Merlot grape. It has flavours of ripe red berries and spice.

SOUTH AFRICA | SWALLOWS TAIL | SHIRAZ/CABERNET SAUVIGNON €36.00

Rich and ripe bramble fruits, hints of cloves and spice with nuances of pine forest makes this medium bodied wine aromatically delicious. The finessed structure of the wine together with the soft and subtle tannins creates a wonderfully balanced wine.

AUSTRALIA | CHALK HILL BLUE | SHIRAZ €35.00

Deep burgundy colour. Notes of cinnamon, Vanilla and Lilly of the valley on the nose.

NEW ZEALAND | MARLBOROUGH | MATUA | PINOT NOIR €42.00

Soft, with sweet confectionary 'strawberries and cream' fruit, balanced nicely with spicy toasted and fine tannins. Delicate structure with length and complexity.

SPAIN | SANTA ANA | MALBEC €35.00

Lively ruby colour with the violet hues that typify this grape. Plum and cherry characters predominate on both nose and palate.

COCKTAILS

- STRAWBERRY MOJITO €11.50**
Bacardi, Mint, Sugar Syrup, Lime Juice, Soda Water
- FROZEN DAIQUIRI €11.00**
Bacardi, Puree, Sugar Syrup, Lime Juice
(Choice of Strawberry, Mango, Peach, Passionfruit)
- WHISKEY SOUR €11.50**
Bulleit Bourbon, Lemon Juice, Sugar Syrup, Egg White, Citrus Bitters
Contains: Eggs
- AMORETTO SOUR €11.50**
Disaronno, Lemon Juice, Sugar Syrup, Egg White, Citrus Bitters, Raspberry Dust
Contains: Eggs
- PEACHY BLINDER €12.50**
Absolut Vodka, Peach Puree, Elderflower Liqueur, Orgeat Syrup, Lemon Juice, Citrus Bitters
Contains: Traces of Nuts (Almonds)
- PORNSTAR MARTINI €12.50**
Vanilla Vodka, Passionfruit Puree, Passionfruit Liqueur, Lime Juice, Sugar Syrup, Prosecco
- BRAMBLE €11.50**
Beefeater Gin, Crème de Murre, Lemon Juice, Sugar Syrup
- ESPRESSO MARTINI €11.50**
Vanilla Vodka, Kahlua, Espresso, Sugar Syrup
- AFTER EIGHT €11.50**
Baileys, Crème de Menthe, Crème de Cacao, Cream
Contains: Dairy
- APEROL SPRITZ €11.00**
Aperol, Prosecco, Soda Water
- BELLINI €11.00**
Peach Puree, Peach Schnapps, Prosecco

DRAUGHT BEER SELECTION

- Guinness**
Pint €5.40 – Half Pint €3.40
- Smithwicks**
Pint €5.40 – Half Pint €3.40
- Heineken Lager**
Pint €6.30 – Half Pint €3.40
- Coors Light Lager**
Pint €6.30 – Half Pint €3.40
- Rock Shore Lager**
Pint €6.30 – Half Pint €3.40
- Moretti Lager**
Pint €6.90 – Half Pint €3.80
- Orchard Thieves Cider**
Pint €6.40 – Half Pint €3.40
- Rock Shore Cider**
Pint €5.70 – Half Pint €3.40

LONG NECK SELECTION

- Pint Bottle Bulmer's €6.50
Kopparberg €6.50
Mixed Fruit
Strawberry & Lime
Corona €6.00
- West Coast Cooler €6.40
Blue Wkd €6.00
Smirnoff Ice €6.00
Heineken €6.00
- Peroni €6.00
Peroni Gluten Free €6.00
Coors Light €6.00
Heineken Zero €6.00

SPIRIT SELECTION

- | Vodka | Gin | Irish Whiskey | Others |
|-------------------------|----------------------------------|--------------------------------------|--------------------------|
| Absolut Vodka €5.10 | Tanqueray €6.20 | Green Spot / Yellow Spot €8.00/€9.50 | Bulleit Bourbon €7.00 |
| Smirnoff Vodka €5.30 | Hendricks €6.90 | Red Breast €8.00 | Canadian Club €4.90 |
| Grey Goose €7.50 | Gunpowder €7.90 | Roe & Co €7.20 | Jack Daniels €5.20 |
| Rum Based | Dingle €6.20 | Jameson Black Barrel €7.00 | Frangelico €4.90 |
| Bacardi €5.10 | Monkey 47 €8.50 | Jameson / Paddy €5.30 | Kahlua €5.20 |
| Captain Morgan €5.20 | Short Cross €7.90 | Powers €4.90 | Tia Maria €5.20 |
| Malibu €5.20 | Gin Sul €8.00 | | Baileys €5.40 |
| Havana 3-Year-Old €5.40 | CDC / Gordons €5.30 | Scotch Whiskey | Peach Schnapps €5.00 |
| | Beefeater €5.30 | Glenfiddich €6.50 | Tequila €5.50 |
| | Bombay €5.90 | Black & White €5.30 | Sambuca €5.00 |
| Brandy | Gordons Pink €5.30 | Johnnie Walker €7.50 | Mickey Finns Apple €5.00 |
| Hennessey €5.90 | Beefeater Pink €5.30 | | Jägermeister €5.00 |
| | <i>Strawberry / Blood Orange</i> | | Pernod €5.20 |