

FREYA'S

Freya's menu is lovingly created from the finest and freshest ingredients, sourced from a selection of local suppliers. From a range of signature dishes to the very best of British classics, Freya's provides the perfect fusion of great food in a warm and friendly environment.

STARTERS

Artisan Bread and Marinated Mixed Olives (V) £4.50

Marinated Mixed Olives (V) £2.50

Freshly Made Soup please ask staff for details £4.50

Creamed Wild Mushrooms (V) served on lightly toasted rustic ciabatta bread £4.50

Goats Cheese Tart (V) with red onion jam and watercress £5.95

Grilled Tiger Prawns delicately grilled in garlic butter, served with chargrilled bread £7.95

Seared Scallops served with cauliflower puree and black pudding crumb £7.95

Cajun Chicken Caesar Salad little gem lettuce, parmesan and croutons tossed together in a cool and creamy dressing £4.95

Crispy Duck Salad served extra crispy with watercress and our own signature sauce £5.25

Ham Hock Terrine Hand pressed terrine served with piccalilli and homemade bread £4.75

Freya's Tasting Platter two espresso cups of our freshly made soup, crispy duck salad, two grilled prawns with garlic butter and a selection of fresh artisan breads £8.95

FREYA'S FAVOURITES

The "Aspers" Beef Burger 6oz Aberdeen Angus beef burger, with mature Cheddar cheese and smoked bacon served with rustic chips & salad accompanied with our signature sauce & coleslaw £8.95

Lemon and Parsley Battered Fish served with a wedge of lemon, minted peas and rustic chips £7.95

Steak & Cheese Flatbread with rustic chips, salad & coleslaw £9.95

Piri Piri Chicken Flatbread with rustic chips, salad & coleslaw £9.95

The "Aspers" Chicken Burger grilled chicken breast, with mature Cheddar cheese and smoked bacon, served with rustic chips & salad accompanied with our signature sauce £9.95

MEAT COURSES

Chicken Breast on the bone, served with grain mustard mashed potato and finished with a mushroom brandy sauce £10.95

Duck Breast juicy honey glazed duck breast served with carrot and orange puree, fondant potato and a red wine sauce £13.95

Twice Cooked Pork served with dauphinoise potatoes and buttered greens £13.95

Lamb Shank Rogan Josh served on the bone, marinated in fragrant spices, served with Bombay potatoes and raita £14.95

Fillet Steak Medallions "The King of Steaks" served with a fondant potato, green beans wrapped in bacon & peppercorn sauce served medium rare or well done £18.95

FISH COURSES

Whole Grilled Plaice (GF) with lemon herb butter £12.95

Seared Salmon (GF) pan fried served with a warm potato salad £11.95

Crab Linguine crisp smoked bacon infused with a blend of garlic & chilli tossed together with succulent white crab, fresh spring onions and cherry tomatoes £11.95

Smoked Haddock served with pea & leek risotto finished with mascarpone £10.95

VEGETARIAN COURSES

Aubergine Moussaka (GF) (V) vegetable and tomato ragu layered with grilled aubergines topped with a rich cream sauce £10.95

Wild Mushroom Linguine (V) infused with garlic & chilli tossed together with fresh spring onions and cherry tomatoes £9.95

Pea and Leek Risotto served with crispy leeks & finished with mascarpone £8.95

FROM THE GRILL

All of our meat is locally sourced and matured for 24 days; we then add our very own Freya's seasoning, a select blend of juniper berries, white, black and Szechuan peppercorns that all combine to enhance the flavour.

Chargrilled just how you like it, served with a choice of hand cut chips, fries or jacket potato.

8oz Pork Loin tender and tasty £10.95

10oz Ribeye a marbled cut, best grilled medium to well done £17.95

12oz Rump a true grilling steak, perfect grilled any way £15.95

SIDES & SAUCES

£2.50 each or three for £5 (offer only available when purchased with a main course)

Hand Cut Chips

Fries

Mashed Potatoes

Mixed Vegetables

Peas and Bacon

Dressed Salad

Garlic Bread

Onion Rings

Sautéed Mushrooms

Diane Sauce

Black Peppercorn Sauce

Red Wine Sauce

DESSERTS

So many wonderfully indulgent flavours to choose from to make the perfect conclusion to your meal.

Sticky Toffee Pudding made in house with a Belgian waffle crust served with toffee sauce and vanilla ice cream £4.95

Apple and Blackberry Crumble homemade stewed fruits topped with a hazelnut crumb £4.95

Baileys Crème Brûlée ♥ our interpretation of a French classic enriched with Baileys and Aspers shortbread £4.95

Freya's Sweetshop Brownie ♥ "Little surprises around every corner, but nothing dangerous. So don't be alarmed" - Willy Wonka £4.95

Banoffee Mess ♥ it's a cross between a banoffee pie and an Eton mess - made to order! £4.95

Selection of Ice Cream ask a member of staff for flavours £4.95

Selection of Fruit Sorbet ask a member of staff for flavours £4.95

Why not add a scoop of ice cream or sorbet to your dessert! £1.25

CAKE AWAY!

Too full for dessert? Why not cake away one of our delectable desserts marked with a ♥ on our menu.

General Information - All weights are approximate before cooking. (V) Suitable for vegetarians. Some fish may contain bones. We cannot guarantee that all our dishes are free from nuts or their derivatives. Our menu descriptions do not list all ingredients, so please ask a member of staff before ordering if you have any particular allergy or requirements. All items are subject to availability. Prices include VAT at the current rate. No service charge is included as part of your bill. Should you wish to pay using your Aspire Points, please speak to a member of staff.