

3 courses - £16.95 per person

Children under 12 £10.95
Additional courses £5.50

Starters

Duck Liver Parfait
Fruit Chutney, Melba Toast

**Prosciutto, Isle of Wight Blue Cheese,
Cracked Black Pepper Roasted Pear**

Asparagus, Black Garlic, Parmesan and Chervil Salad

Roasted Plum Tomato, Purple Basil Soup
Paprika, Smoked Sea Salt Croutons

New Forest Mushroom Soup
Thyme, Madeira

Lymington Crab , Lobster Bisque
Brandy

Seafood

Grilled Razor and Palourde Clams
Garlic Butter and Herb Crumb

Scottish Smoked 'Severn and Wye' Salmon
Capers, Granary Bread

River Exe Mussels
Bacon, Parsley and White Wine Sauce

Fried Squid and Whitebait
Aioli Dip

Cold Water Prawn and Crayfish Salad
Granary Bread

Main Courses

Roast Sirloin Of West Country Beef
Yorkshire Pudding, Gravy

Pan Fried Chicken Schnitzel
Lemon, Paprika and Capers

**Oriental Slow Cooked Duck, Peanut and
Hoi Sin Salad**

New Forest Mushroom, Truffle Risotto
Poached Hen's Egg

Fillet Of Scottish Salmon
Hand Cut Chips, Hollandaise Sauce

Fillet Of Cod
Smoked Salmon, Chive And Cream
Cheese Puree, Shellfish Sauce

Parmesan Cheese Glazed Gnocchi
Spinach, Coarse Grain Mustard, Pea Shoot
Salad

**TO MAKE A TABLE RESERVATION
CALL 01202 552011**

Desserts

Apple Tart

Vanilla Purbeck Ice Cream

Warm Almond and Cherry Tart

Cherry Purbeck Ice Cream

Warm Chocolate Fondant

Clotted Cream

Chocolate and Praline Bavaois

Chantilly Cream

Cheese

IOW Blue

Blue veined soft cheese, made with milk from the Isle of Wight, pasteurised. Suitable for vegetarians. The cheese has a natural rind and is therefore covered in blue, green, grey and white moulds that vary throughout the year.

Golden Cross

Made by Kevin and Alison Blunt in East Sussex from unpasteurised goats milk this soft hand-made cheese log is rolled and matured in ash with a light delicate flavour. Although manufactured in England, Golden Cross is made according to a traditional French Sainte Maure recipe. The logs are dusted with charcoal ash before being left to mature for 4-5 weeks, when they develop a tangy flavour and creamy texture with a velvety-white coat.

Francis

Best New Cheese at the 2012 British Cheese Awards, Silver Medal at the World Cheese Awards. A richly-flavoured, semi-soft tangy cow's milk cheese with an attractive ochre rind. The cheese is made at Lyburn Farm, Wiltshire and is then matured and rind-washed by James's Cheese, gold Hill Farm, Dorset.

Smoked Quicke's Cheddar

Allowed to mature for 12-15 months, this cheddar is cold smoked for around 18 hours with oak chips from the trees on the Quicke Estate. The cheddar is cut into 1.5kg pieces to ensure the flavour infuses through the whole cheese. Quicke's Oak Smoked Cheddar has a strong, balanced and nutty flavour. The smokiness from the wood chips lingers through the whole cheddar, which is accentuated with the crisper texture. This cheese pairs ideally with a zinfandel or pinot noir. It is ideal in a salad, like rocket or chicory with balsamic vinegar and olive oil dressing and balances well with conference pears.

Beverages

Tea and Coffee

£3.25 per person

Cappuccino

Latte

Cafetiere

Espresso

Pot of tea

Regular, Earl Grey, Assam, selection of Fruit and Herbal Teas

Liquors

	ABV	25ml
Archers	18.0%	£4.10
Baileys	17.0%	£5.15
Benedictine	40.0%	£5.00
Campari	25.0%	£3.85
Cointreau	40.0%	£5.15
Disaronno	28.0%	£5.15
Drambuie	40.0%	£5.15

	ABV	25ml
Glavya	35.0%	£5.15
Gran Marnier	40.0%	£5.15
Malibu	21.0%	£4.10
Pernod	40.0%	£3.90
Pimms No.1	25.0%	£4.25
Sambuca	38.0%	£5.15
Tia Maria	20.0%	£5.15

Brandy

	ABV	25ml
Courvoiser VS	40.0%	£4.50
Remy Martin	40.0%	£5.15
Armagnac	40.0%	£5.25

	ABV	25ml
Hennessy VS	40.0%	£4.50
Hennessy XO	40.0%	£13.95

Port

	ABV	50ml
Cockburns	20.0%	£4.25

	ABV	50ml
Grahams LBV	20.0%	£5.90

FREDERICKS

EST1947

Richard Allsopp, Executive Chef

Born in Birmingham, UK, Richard Allsopp, has worked within 4 and 5 star hotels in Europe for several years. He started his career at The Belfry where he trained and progressed to Senior Sous Chef heading up the French restaurant and catering for three Ryder Cup's during his position. In 1996 he was part of MWMCS Team UK that won numerous gold medals in Toronto, Canada, as part of the World Championships. From 1997-1998, Richard had his first Executive Chef position at Stoke Park Club, part of Small Leading Hotels of the World, where he successfully maintained 2 AA Rosettes. He then moved to Torquay as Executive Chef at the Five Star Imperial Hotel, heading a team of 18, during his position he opened a new Brasserie, TQ1. In Autumn 2002, he joined Burnham Beeches, the four star Georgian hotel situated in Buckinghamshire, the hotel was preferred for the FA and hosted the English International football teams.



2003 saw Richard move back to the South Coast where he joined the team at The Carlton and East Cliff Court Hotels. During this time the restaurant has been awarded an AA Rosette which he and the team have upheld for 10 years. He is passionate about using the freshest and most seasonal produce and his love of seafood and local produce reflects in the menus.

Fredericks at The Carlton Hotel



The Carlton Hotel was originally built as a private house called Brumstath. In 1900 four businessmen formed Bournemouth and District Property Company and they purchased the house with the idea of converting it into boarding houses designed to accommodate the professional classes who needed quality suites and whom stayed with their domestic staff. After the 1900s suites changed into bedrooms and a main dining room added. By 1934 the hotel had managed to achieve a 5 star status and remained for many years the only privately owned 5-star hotel in Europe. In 1944 Generals Eisenhower and Montgomery stayed at the hotel to discuss operational tactics for the Normandy landings and watched rehearsals in the bay. By January 1946 the Carlton was used to house GI brides; 213 wives and 224 children left from Southampton and sailed the Queen Mary to their new lives. The hotel reopened on 29th November.

In 1947 The Carlton Hotel was granted a restaurant and residential license, the first hotel on the east cliff to obtain one. By the 1950's it had an international reputation and was favourite with Queen Elizabeth's great aunts Princess Helene Victoria and Princess Marie Louise.

The Hotel continued to attract top names from the sports world such as Bobby Moore, Rod Laver and Sir Matt Busby to politicians Harold McMillan, Enoch Powell, 'Rab' Butler to entertainers Eartha Kitt, Morecambe and Wise and Sid James.

In 1980 it was sold to Frederick Losel who sold it to Peter Bailey in 1989 (owner of the nearby Miramar Hotel), since then the hotel has been owned by Menzies Hotels and now Topland Hotels.

Afternoon Tea at The Carlton



From £12.50 per person

Private Dining

We have a selection of beautiful private dining rooms available



Please enquire with a member of the team.