

THE
FRIARS HEAD



EVENING MENU

TO BEGIN

CHEFS SOUP OF THE DAY HOMEMADE BREAD	5.25
WARM CRISPY DUCK SALAD FETA CHEESE, POMEGRANATE AND PINE NUTS, HONEY CUMIN AND MINT DRESSING	6.95
PAN FRIED MACKEREL FILLETS TOATED SOURDOUGH BRUSCHETTA WITH ROAST CAULIFLOWER, RED PEPPER AND CHICKPEAS	6.95
LOCAL BLACK PUDDING SCOTCH EGG FENNEL AND APPLE SLAW	6.95
SAUTÉED FIELD MUSHROOMS ON A POTATO ROSTI GARLIC CREAM SAUCE, WILTED SPINACH AND PARMESAN SHAVINGS	7.25
WARM HOMEMADE TARTLET FILLED WITH GOATS CHEESE, HONEY AND FIGS, TOPPED WITH PARMA HAM	6.95
QUEENIE SCALLOPS (6) GARLIC HERB BUTTER, MATURE CHEDDAR, GRUYERE CHEESE AND BREADCRUMBS AS A MAIN (10) WITH SKINNY FRIES	9.50/15.50
STICKY SPARE RIBS MARINATED IN OUR OWN HOMEMADE SAUCE AS A MAIN WITH CAJUN POTATO WEDGES, CHIVE AND SOUR CREAM DIP	7.75/15.95
THAI STIR FRY TENDER BEEF STRIPS WITH STIR FRY VEGETABLES AND NOODLES IN A SWEET CHILLI SAUCE	9.95/17.95
CRAYFISH AND PRAWN COCKTAIL(F) WITH A HORSERADISH INFUSED MARIE ROSE SAUCE	8.50

TO FOLLOW

GRESSINGHAM DUCK BREAST DAUPHINOISE POTATO, PAK CHOI AND CHILLI, HONEY AND SESAME DUCK SAUCE	13.95
ROAST RACK OF LAMB CUMIN AND SESAME ROASTED BEETROOT AND SWEET POTATO, KALE PUREE AND LAMB JUS	19.75
PAN FRIED SALMON FILLET (F) CHORIZO, POTATO, BABY SPINACH AND A HOLLANDAISE SAUCE	13.95
ROAST VENISON STEAK PARMESAN CRUST BUTTERNUT SQUASH PUREE, TRUFFLE OIL MASH AND CRISPY SHALLOTS, RED WINE AND PORT REDUCTION	15.95
BELLY PORK SLOW ROAST BLACK PUDDING MASH, SAGE AND ONION PUREE, CRACKLING AND CIDER JUS	13.95
ROAST CORN FED CHICKEN BREAST THYME AND GARLIC MASH, MUSHROOM, PANCETTA AND BABY ONION SAUCE	13.95
MUSHROOM AND CAULIFLOWER PENNE PASTA (V) RICOTTA, CHILLI AND FRESH HERBS	10.75
PANKO BREADAED VEAL ESCALOPE PARMA HAM AND SAGE LINGUINI, GARLIC TOMATO SAUCE	15.95

FROM THE CHARGRILL — ALL STEAKS ARE SERVED WITH CHUNKY CHIPS, GRILLED MUSHROOMS, TOMATO AND ONION RINGS

8OZ FILLET STEAK	
10OZ RUMP STEAK	23.50
8OZ SIRLOIN STEAK	19.95
10OZ RIB-EYE STEAK	19.95
ADD A PEPPER, STILTON OR DIANE SAUCE	21.50
	2.75

SIDE DISHES

SKINNY FRIES	GARLIC BREAD	BUTTERED MASH POTATO	2.95
CHEESY CHIPS	SWEET POTATO FRIES	MIXED SEASONAL VEGETABLES	
HANDCUT CHUNKY CHIPS	ONION RINGS	ROCKET AND PARMESAN SALAD / HOUSE SALAD	

ALL OF OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PREPARED AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. GUESTS CONCERNED ABOUT THE PRESENCE OF ALLERGENS IN OUR FOOD ARE WELCOME TO ASK A MEMBER OF THE TEAM FOR ASSISTANCE.