

THE  
**FRIARS HEAD**



**EVENING MENU**

**TO BEGIN**

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

**TO FOLLOW**

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

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

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

**SIDE DISHES**

SKINNY FRIES	GARLIC BREAD	BUTTERED MASH POTATO	<b>2.95</b>
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.**