

THE  
FRIARS HEAD



**EVENING MENU**  
5.30PM – 9PM

**TO BEGIN**

CHEFS SOUP OF THE DAY HOMEMADE BREAD	5.25
DUCK AND PORK TERRINE (GF) WITH CRANBERRIES AND PISTACHIO	6.95
LOCAL BLACK PUDDING SCOTCH HEN EGG FENNEL AND APPLE SLAW	7.25
SAUTÉED FIELD MUSHROOMS ON A POTATO ROSTI (GF/V) GARLIC CREAM SAUCE - WILTED SPINACH AND PARMESAN SHAVINGS	7.25
STICKY SPARE RIBS MARINATED IN OUR OWN HOMEMADE SAUCE	7.95
PRAWN COCKTAIL (GF) TRADITIONAL MARIE ROSE SAUCE	7.95
QUEENIE SCALLOPS * GLAZED WITH GARLIC BUTTER – CHEDDAR CHEESE AND BREADCRUMBS (6) - 12.00 (9) - 18.00 (12) - 24.00	

**TO FOLLOW**

CRISPY CONFIT DUCK LEG A L'ORANGE * CABBAGE WITH SMOKED BACON – DAUPHINOISE POTATOES	14.25
BRAISED LAMB SHANK RICH RED WINE GRAVY AND WINTER ROOT VEGETABLES – MINTED MASH	16.50
BAKED COD STEAK * SMOKED WENSLEYDALE CHEESE SAUCE - BUTTERED SPINACH - MASHED POTATO	13.50
PAN SEARED VENISON STEAK * POTATO ROSTI - CURLY KALE - PARSNIP CRISPS – BLACKBERRY JUS	15.95
CRISPY BELLY PORK BLACK PUDDING – WHOLEGRAIN MUSTARD MASH - SWEET CIDER GRAVY	13.25
CORN FED CHICKEN BREAST CRUSHED NEW POTATOES CARAMELISED RED ONION AND ROSEMARY – MUSHROOM AND BACON SAUCE	12.75

**FROM THE CHAR GRILL**

8OZ FILLET STEAK	25.00
10OZ RUMP STEAK	19.95
8OZ SIRLOIN STEAK	20.95
ADD A PEPPER - STILTON OR DIANE SAUCE	2.75
ALL STEAKS ARE SERVED WITH CHUNKY CHIPS - GRILLED MUSHROOMS - TOMATO AND ONION RINGS	

**SIDE DISHES**

SKINNY FRIES	HAND CUT CHUNKY CHIPS	2.95
HOUSE SALAD	ROCKET AND PARMESAN SALAD	
CHEESY CHIPS	SWEET POTATO FRIES	
ONION RINGS	MIXED SEASONAL VEGETABLES	
GARLIC BREAD	BUTTERED MASHED POTATO	

\*CAN BE ADAPTED TO GLUTEN FREE