

THE
FRIARS HEAD



Sunday Lunch 2020

CREAMY GARLIC & BLUE CHEESE MUSHROOMS in a white wine cream, on a toasted sourdough muffin (v)	6.75
DUCK LIVER & PORT PARFAIT Fine duck pate served with a crisp salad and sourdough toast	7.50
GOURMET SOUP OF THE DAY with warm rustic bread (v)	6.25

Mains

TRIO OF ROASTS (gf) Roast Beef, Gammon and Turkey, served with pigs in blankets	15.95
ROAST BEEF (gf) 21 day-aged slow roasted	13.95
ROAST Gammon (gf) Slow roasted in the oven and served with crackling & apple sauce	13.95
ROAST TURKEY CROWN (gf) Roast turkey crown butter slow roasted in the oven and butter basted	13.95
Vegetarian Tartlet (v) (vg) A mix of vegetables served in a pastry basket with a ruby red wine sauce	13.95

All our meat roasts are served with smoked beef dripping roasted potatoes, sautéed greens, roasted root vegetables, Yorkshire pudding & bottomless gravy.

ROAST SIDES

Cauliflower cheese (v) £3.50
Pigs in blankets £3.50

ALL OF OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PREPARED. 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 STAFF FOR ASSISTANCE