

THE
FRIARS HEAD



Sunday Lunch

CREAMY GARLIC & PARMESAN CHEESE MUSHROOMS in a white wine cream, on a toasted sourdough muffin (v)	6.75
SOUP OF THE DAY with warm rustic bread (v)	6.25
LOCALLY PRESSED HAM HOCK TERRINE Slow cooked Andrews ham, pressed and set in aspic	6.95

Mains

TRIO OF ROASTS (gf) Roast Beef, Gammon and Turkey	16.95
ROAST BEEF (gf) 21 day-aged slow roasted sirloin	14.95
ROAST Gammon (gf) Slow roasted in the oven	13.95
ROAST TURKEY CROWN (gf) Roast turkey crown butter slow roasted in the oven and butter basted	13.95
BUTTERNUT SQUASH & TOFU PIE(v) (vg)(gf) Vegan pastry tart with vegetables & served with a spiced tomato sauce	13.95
SLOW ROASTED LAMB SHANK (gf)	14.95
HOUSE CHEESEBURGER & HOMEMADE CHIPS	10.95
CUMBERLAND SAUSAGE RING WITH ONION CHUTNEY	12.95

All our meat roasts are served with beef dripping roasted potatoes, new potatoes, roasted carrots & parsnips, broccoli & Yorkshire pudding & bottomless gravy.

ROAST SIDES

Cauliflower cheese (v) £3.50
Pig's 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