

THE FRIARS HEAD

RESTAURANT & PUB



STARTERS

CHEF'S SOUP OF THE DAY (v)
homemade focaccia 6.95

LAMB KEEMA SPRING ROLL
thai slaw – pineapple, chilli & lime lassi 9.95

GARLIC MUSHROOMS 'BUNNY CHOW STYLE' *
crispy pancetta – melted gruyere 8.95

SMOKED HADDOCK, CHEDDAR & SPINACH POTATO CAKE
wholegrain mustard & chive cream sauce 10.25

HOMEMADE CHICKEN LIVER PARFAIT *
toasted sourdough – red onion marmalade 9.95

BLACK PUDDING SCOTCH EGG
hollandaise sauce – bacon crumb – rocket 9.95

MAINS

HOMEMADE STEAK & ALE PIE
hand cut chips – seasonal veg – ale gravy 16.95

FISH 'N' CHIPS
beer battered haddock – hand cut chips – mushy peas & tartare sauce 15.95

CHICKEN & HAM HOCK PIE POT
puff pastry lid – hand cut chips & peas 14.95

FRIARS HEAD BURGER *
guinness onions – bacon – cheddar – watercress – grain mustard mayo – tomato – brioche bun - french fries & slaw 15.95

FRIARS FISH PIE (gf)
salmon – haddock – smoked haddock – prawns – topped with mash & cheddar – garden peas 16.95

CAESAR SALAD *
baby gem lettuce – croutons – anchovy – parmesan shavings – chargrilled chicken – crispy bacon & dressing 14.95

KING PRAWN SKEWERS (gf)
garlic chilli & parsley butter - french fries & lemon 18.95

SLOW COOKED BELLY PORK
bubble & squeak – apple fritter – crackling – grain mustard & cider sauce 18.95

BUTTERNUT SQUASH & LEEK RISOTTO (v/ve)
maple pecans – leek oil 14.95

BEEF FILLET STRIPS (gf)
dijon mustard & mushroom cream sauce – basmati rice 19.95

GRILL

all served with hand cut chips – tomato – mushroom – onion rings

100Z GAMMON STEAK & EGG 14.95

100Z RUMP STEAK 24.00

MIXED GRILL 17.95

Gammon – sausage – rump steak – black pudding

SIDES

HAND CUT CHIPS 3.50
CHEESY CHIPS 4.50
HOUSE SALAD 4.50
GARLIC FLATBREAD 4.50
CHEESY GARLIC FLATBREAD 4.95
SAUCES 3.00
pepper – blue cheese – café de paris butter

FRENCH FRIES 3.50
ONION RINGS 3.50
SEASONAL VEG 4.50
HOMEMADE BREAD 2.50

UNDER 12'S - 8.95

FISH GOUJONS – CHIPS – PEAS OR BEANS
SAUSAGE – CHIPS & BEANS
HALLOUMI FRIES – CHIPS & BEANS
PASTA BOLOGNESE

CIABATTAS/WRAPPS available 12 – 5 pm

all served with hand cut chips & slaw

BATTERED FISH GOUJONS – TARTARE SAUCE – MUSHY PEAS 10.25
CAJUN CHICKEN – CHARRED RED PEPPER – MOZZARELLA 10.25
ROAST BEEF & GRAVY 10.95
TUNA & CHEDDAR MELT 9.95
CHARGRILLED CHICKEN, BACON & BRIE 9.95
SMOKED APPLEWOOD, CHARRED RED PEPPER & PESTO (v/ve) 9.95
STEAK, RED ONION & CHEDDAR MELT 11.95

PUDDINGS - 7.50

STICKY TOFFEE PUDDING – BUTTERSCOTCH SAUCE – VANILLA ICE CREAM
RHUBARB TRIFLE – GINGER CRUMB
CHOCOLATE BROWNIE – BLACK CHERRY ICE CREAM – CHOCOLATE SAUCE
TONKA BEAN PANNA COTTA – HONEYCOMB & STRAWBERRIES (gf)
JAM SPONGE PUDDING & CUSTARD
PROFITEROLES – SALTED CARAMEL ICE CREAM – NUTELLA & TOASTED HAZELNUTS

SELECTION OF BRYMOR ICE CREAMS 2.50 per scoop
TRIO OF CHEESES 8.95
wensleydale & apricot – harrogate blue – smoked ribblesdale
goats cheese – celery – grapes – crackers - chutney

HOT DRINKS

AMERICANO 3.50
LATTE 4.00
DOUBLE ESPRESSO 3.50
TEA 3.00
LIQUEUR COFFEE 6.50
cointreau, tia maria, amaretto, baileys, drambuie, whiskey, brandy

CAPPUCCINO 4.00
ESPRESSO 3.00
HOT CHOCOLATE 3.50

(v) VEGETARIAN, (ve) VEGAN, gf (GLUTEN FREE)

* can be Gluten Free on request.

All food is prepared in kitchens where nuts, gluten & other allergens could be present and our menu descriptions cannot include all ingredients. Full allergen information is available, please ask a member of staff for allergen information.