

# 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 9.95

**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 18.95

**FISH 'N' CHIPS**  
beer battered haddock – hand cut chips – mushy peas & tartare sauce 17.95

**CHICKEN & HAM HOCK PIE POT**  
puff pastry lid – hand cut chips & peas 16.95

**FRIARS HEAD BURGER \***  
guinness onions – bacon – cheddar – watercress – grain mustard mayo – tomato – brioche bun - french fries & slaw 16.95

**FRIARS FISH PIE (gf)**  
salmon – haddock – smoked haddock – prawns – topped with mash & cheddar – garden peas 17.95

**CAESAR SALAD \***  
baby gem lettuce – croutons – anchovy – parmesan shavings – chargrilled chicken – crispy bacon & dressing 15.95

**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 21.95

**BUTTERNUT SQUASH & LEEK RISOTTO (v/ve)**  
maple pecans – leek oil 15.95

**BEEF FILLET STRIPS (gf)**  
dijon mustard & mushroom cream sauce – basmati rice 21.95

## GRILL

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

**100Z GAMMON STEAK & EGG** 16.95

**100Z RUMP STEAK** 24.00

**MIXED GRILL** 19.95

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 - 7.95

**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.