

THE  
**FRIARS HEAD**

RESTAURANT & PUB



**SUNDAY LUNCH**

**CHEF'S SOUP OF THE DAY**

homemade focaccia 6.95

**CREAMY GARLIC MUSHROOMS**

crispy pancetta – melted gruyere 9.95

**HOMEMADE CHICKEN LIVER PARFAIT**

toasted sourdough – red onion marmalade 9.95

**PRAWN COCKTAIL**

with marie rose sauce 9.95

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**TOPSIDE OF BEEF**

17.95

**LOIN OF PORK**

crackling & stuffing 16.95

**½ ROAST CHICKEN**

stuffing 16.95

**HOMEMADE NUT ROAST (v)**

14.95

**TRIO OF MEATS**

20.95

above roasts served with roast potatoes – mash potato – yorkshire pudding – savoy  
cabbage – cauliflower cheese – roast carrot & parsnips in maple & thyme

**FISH PIE**

salmon – haddock – smoked haddock – prawns – topped with mash & cheddar –  
garden peas 17.95

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**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**

**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**

**CAPPUCCINO 4.00**

**LATTE 4.00**

**ESPRESSO 3.00**

**DOUBLE ESPRESSO 3.50**

**HOT CHOCOLATE 3.50**

**TEA 3.00**

**LIQUOR COFFEE 6.50**

cointreau, tia maria, amaretto, baileys, drambuie, whiskey, brandy

(v) VEGETARIAN, (ve) VEGAN

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.