# FRIARS HEAD

RESTAURANT & PUB



# SUNDAY LUNCH

#### SOUP OF THE DAY

homemade focaccia – whipped butter (v)(gf) 7.95

## PRAWN COCKTAIL

marie rose sauce - baby gem lettuce - brown bread & butter 8.95

## **MUSHROOM ARANCINI**

wild mushroom - madeira sauce (v)(gf) 9.95

# THAI BEEF CROQUETTE

Wasabi mayo - pickled shallot - coriander oil (gf) 10.95

#### ROAST SILVERSIDE OF BEEF

served with duck fat roast potatoes – mash potato – yorkshire pudding – beer cauliflower cheese – roasted carrots - buttered greens 18.95

### STUFFED BELLY PORK

served with duck fat roast potatoes- crispy crackling – mash potato – yorkshire pudding – beer cauliflower cheese – roasted carrots - buttered greens 17.95

# **ROAST CHICKEN**

served with duck fat roast potatoes – sage & onion stuffing - mash potato – yorkshire pudding – beer cauliflower cheese – roasted carrots - buttered greens 17.95

## TRIO OF MEATS - BEEF, CHICKEN, PORK

served with duck fat roast potatoes – sage & onion stuffing – crispy crackling – mash potato – yorkshire pudding – beer cauliflower cheese – roasted carrots - buttered greens 20.95

#### **NUT ROAST**

served with roast potatoes – mash potato – yorkshire pudding – beer cauliflower cheese – garlic & pink peppercorn buttered greens 16.95

### PAN FRIED STONE BASS

fondant potato - cauliflower puree - charred asparagus - cockle butter (gf) 21.00



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# **PUDDINGS**

STICKY TOFFEE PUDDING – BUTTERSCOTCH SAUCE – VANILLA ICE CREAM (v)(gf) 8.95

COOKIE DOUGH - SALTED CARAMEL ICE CREAM (v)(gf) 8.95

**LEMON POSSET & RHUBARB TEXTURES** (v)(gf) 7.95

#### **AFFOGATO**

vanilla ice cream with a shot of hot espresso 7.50
\*\*even better, why not add a shot of liqueur\*\*

# LUCIE'S DARK CHOCOLATE MOUSSE (gf)

poached raspberries – hazelnut crumb & a little jug of cream 8.95

## SELECTION OF BRYMOR ICE CREAMS

2.50 per scoop

# **HOT DRINKS**

AMERICANO 3.50 LATTE 4.00 DOUBLE ESPRESSO 4.50 CAPPUCCINO 4.00 ESPRESSO 3.00 HOT CHOCOLATE 4.00

**TEA** 3.00

#### **LIQUEUR COFFEE** 6.50

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

(v) vegetarian, (ve) vegan, (gf) gluten free

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.