

THE FRIARS HEAD

RESTAURANT & PUB



STARTERS

SOUP OF THE DAY (v/gf) homemade foccacia	7
TWICE BAKED WENSLEYDALE & SPINACH SOUFFLE (v) fennel apple & walnut salad	8
CONFIT DUCK HASH BROWN (gf) charred pak choi – poached egg - warm honey - chilli & sesame dressing	9
TEMPURA VEGETABLES (v/ve) filo basket-romesco sauce-cumin & basil yoghurt	8
CHICKEN & HAM TERRINE serrano ham - nduja mayo - pickles - charred shallot - sourdough croutons	8
SALMON & ROCKET FISHCAKE (df/gf) light tandoori cream sauce – dill oil	9

MAINS

MUSHROOM LEEK & UMAMI RISOTTO (v/ve) parsnip crisps – parmesan tuille	16
PAN FRIED SALMON FILLET (gf) chorizo crushed new potato – smoked tomato cream sauce – tempura samphire- basil oil	18
CHICKEN SERRANO HAM & MOZZARELLA KIEV caesar salad & fries	18
SLOW COOKED BELLY PORK black pudding pakora- thyme & shallot rosti – crackling - cider & grain mustard sauce	18

SIDES

HAND CUT CHIPS (gf)	4	FRENCH FRIES (gf)	4
CHEESY CHIPS (gf)	4.5	ONION RINGS	4
HOUSE SALAD (gf)	4	SEASONAL VEG (gf)	3.5
BLUE CHEESE SAUCE /SAUCE DIANE / PEPPER SAUCE			3

CLASSICS

WENSLEYDALE ALE BATTERED FISH & CHIPS (df/gf avail) mushy peas – tartare - lemon	18
STEAK & ALE PIE horseradish mash – buttered greens - gravy	18
HOMEMADE FISH PIE (gf) mash & cheddar topping – sauteed seasonal greens	18

FROM THE GRILL

all served with confit tomato & mushroom – onion rings – fries	
8oz BACON RIBEYE (gf avail) smoked whisky – honey & grain mustard glaze	18
8oz WATERFORD FARM SALT AGED SIRLOIN STEAK (gf avail)	26
FRIARS GRILL (gf avail) confit duck hash brown –cumberland sausage – gammon - black pudding - fried egg	24

BURGERS

served with fries and slaw	
HOMEMADE BEEF BURGER dry cured bacon -stout onions - monterey jack cheese – gherkin – wholegrain mustard mayo – watercress	18
BUTTERMILK FRIED CHICKEN streaky bacon – avocado - sweet chilli mayo - crispy lettuce	17
SWEET POTATO BUTTER BEAN & THYME BURGER (v/ve) red pepper & sweetcorn relish - grilled halloumi - rocket leaves	16

PIZZAS 12”

(gf avail)	
MARGHERITA	12
PEPPERONI mozzarella – tomato – herb oil	12
MEAT FEAST pepperoni – chicken – ham – mozzarella - tomato	14
TANDOORI CHICKEN red onion- tomato – mozzarella-rocket	13

UNDER 12'S

FISH GOUJONS – CHIPS – PEAS OR BEANS	8
SAUSAGE – CHIPS - PEAS OR BEANS	8
CHICKEN GOUJONS – CHIPS - PEAS OR BEANS	8
SPAGHETTI BOLOGNESE	8
GAMMON – EGG & CHIPS	8

WRAPS/BAGUETTES

available 12 – 2 pm served with slaw - fries (gf avail)	
BEER BATTERED FISH GOUJONS chilli & red onion jam - crispy lettuce – lime mayo	11
GRILLED HALLOUMI dry cured bacon – crispy lettuce – avocado - sweet chilli sauce	10
FILLET STEAK MELT caramelised onions – rocket – blue cheese	14
PAN FRIED BELLY PORK cider onions – grain mustard mayo – watercress - crackling crumb	11
ROAST AUBERGINE HUMMUS (v/ve) sunblushed tomato- rocket-smoked applewood cheese	10
TANDOORI CHICKEN BREAST mango & red pepper salsa-mint yoghurt	11

PLEASE SEE OUR BOARDS FOR DAILY SPECIALS AND TAPAS

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE
All food is prepared in kitchens where nuts, gluten & other allergens could be present.
Our menu descriptions cannot include all ingredients. Full allergen information is available. Please ask a member of staff for allergen information