RESTAURANT & PUB



SUNDAY LUNCH

SOUP OF THE DAY 7

homemade focaccia (ve/df/gf)

PRAWN COCKTAIL 9

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

GARLIC MUSHROOMS IN A CREAM SAUCE 8.5

melted gruyere (v/gf)

BUBBLE & SQUEAK PATTY 9

serrano ham - poached egg - grain mustard hollandaise (gf)

ROAST SIRLOIN OF BEEF 21

roast potatoes – mash potato – yorkshire pudding – cauliflower cheese roasted carrot & parsnip – buttered greens (gf avail)

LOIN OF PORK 18

roast potatoes – crackling -sage & onion stuffing - yorkshire pudding – mash potato cauliflower cheese - roasted carrot & parsnip - buttered greens (gf avail)

ROAST CHICKEN BREAST 16

roast potatoes – sage & onion stuffing - mash potato – yorkshire pudding - cauliflower cheese roasted carrot & parsnip - buttered greens (gf avail)

TRIO OF MEATS - BEEF CHICKEN & PORK 22

roast potatoes – sage & onion stuffing – crackling - mash potato - yorkshire pudding cauliflower cheese – roasted carrot & parsnip - buttered greens (gf avail)

TEMPURA VEGETABLES 16

romesco sauce - cumin & basil yoghurt (gf/ve/df/v)

FISH PIE 18

topped with mash & melted cheese - sauteed seasonal greens - (gf)

THE

FRIARS HEAD

RESTAURANT & PUB



PUDDINGS

STICKY TOFFEE PUDDING - TOFFEE SAUCE - VANILLA ICE CREAM

PROFITEROLES - SALTED CARAMEL ICE CREAM - CHOCOLATE SAUCE - HAZELNUT CRUMB

TONKA BEAN PANNACOTTA-HONEYCOMB- BERRIES

WARM MORELLO CHERRY FRANGIPANE TART- CHOCOLATE CREMEAUX

PISTACHIO & RASPBERRY SPONGE - VANILLA CUSTARD

SELECTION OF BRYMOR ICE CREAMS

2.5 per scoop

HOT DRINKS

AMERICANO 3.5 LATTE 4 **DOUBLE ESPRESSO** 4.5 **HOT CHOCOLATE** 4

CAPPUCCINO 4 **ESPRESSO** 3

TEA 3

LIQUEUR COFFEE 6.5

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.