

THE
FRIARS HEAD
RESTAURANT & PUB

SUNDAY LUNCH

SOUP OF THE DAY 7
crusty bread

PRAWN COCKTAIL 9
marie rose sauce – baby gem lettuce – brown bread & butter

CREAMY GARLIC MUSHROOMS 8.5
melted cheese-crusty bread

FRIED GOATS CHEESE & HONEY 9

PIGS IN BLANKETS 8

ROAST SIRLOIN OF BEEF 22
roast potatoes – mash potato – Yorkshire pudding – seasonal vegetables

LOIN OF PORK 19.5
roast potatoes – crackling -sage & onion stuffing - Yorkshire pudding – mash potato
seasonal vegetables

ROAST CHICKEN BREAST 19.5
roast potatoes – sage & onion stuffing - mash potato – Yorkshire pudding – seasonal vegetables

TRIO OF MEATS – BEEF CHICKEN & PORK 24
roast potatoes – sage & onion stuffing – crackling - mash potato - Yorkshire pudding
seasonal vegetables

MEAT FREE SUNDAY LUNCH 19
bubble & squeak patty-roast potatoes-Yorkshire pudding-vegetarian gravy-seasonal vegetables

FISH & CHIPS 19
beer batter – hand cut chips – tartare-mushy peas-lemon

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PUDDINGS

STICKY TOFFEE PUDDING – TOFFEE SAUCE – VANILLA ICE CREAM
8.5

LEMON & AMARETTO SYLLABUB
8.5

ITALIAN STYLE ROASTED PEACHES (gf/veg)
8.5

ICE CREAM SUNDAE (ve avail)
10
vanilla-chocolate-cherry ripple-brownie chunks- choc fruit & toffee sauce

HOME MADE CHEESECAKE OF THE WEEK
9
(please ask one of our team for today's flavour)

SELECTION OF BRYMOR ICE CREAMS
2.5 per scoop

CHEESE & CRACKERS
12
please ask a member of our team for today's cheeses

HOT DRINKS

AMERICANO 3.5	CAPPUCCINO 4
LATTE 4	ESPRESSO 3
DOUBLE ESPRESSO 4.5	HOT CHOCOLATE 4
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.