

THE
FRIARS HEAD
RESTAURANT & PUB

DESSERT MENU

INSPIRED BY THE SEASONS

STICKY TOFFEE PUDDING REIMAGINED

8.5

warm date sponge crowned with silky parfait, drizzled with fluid date gel & salted caramel
finished with yorkshire clotted cream (v)

LEMON MERINGUE TART

8.5

vibrant lemon curd in a buttery shortcrust crowned with a mountain of golden-tipped toasted meringue
lemon gel with chocolate soil & chantilly cream.
the ultimate sweet-sharp harmony (v)

HEDGEROW BERRY CRUMBLE

7.5

rustic baked seasonal berries under a golden oat crumble
served with vibrant blackberry 'jam' gel & herbaceous basil oil with vanilla custard (v)

STOUT BROWNIE SOUR CHERRY & HAZELNUT

9

intense chocolate stout brownie studded with dark chunks balanced by tart cherry gel & nutty crunch praline cream (v)

HONEY & ORANGE BLOSSOM PANNA COTTA

7.5

creamy orange blossom panna cotta paired with zesty lemon gel
crumbled shortbread & spiced orchard fruits (v/gf)

ETON MESS WITH A TWIST

7

deconstructed classic: shattered meringue fresh mint floral elderflower gel
sweet strawberry fluid & tangy yoghurt foam (v/ve/gf)

SELECTION OF BRYMOR ICE CREAMS

3 per scoop (v/ve/gf)

(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.