

THE
FRIARS HEAD
RESTAURANT & PUB

STARTERS

GARLIC & THYME MUSHROOM ON TOAST (v) 9.5

wild mushrooms & somerset brie in creamy garlic - thyme sauce - served on toasted sourdough - drizzled with wild mushroom & madeira reduction

CONFIT DUCK & POTATO ROSTI (gf) 9.95

crispy shredded potato cake topped with tender confit duck leg - a perfectly poached free-range egg & charred spring greens

SEAFOOD FISHCAKES 9.5

hand pressed local catch salmon - haddock & prawn fishcakes- zesty lime & coriander mayo - cucumber & dill fluid gel - lemon wedge

PAN FRIED HALLOUMI (v/gf) 8.5

golden halloumi - local akebar farm soft set honey - warm spiced apricot chutney finished with crisp mint & balsamic drizzle

SUMMER CHICKEN & APPLE PARFAIT (gf) 9.5

velvety smooth free-range chicken liver parfait blended with caramelised apple & somerset cider - served with toasted sourdough soldiers – sharp apple & ginger gel & heritage leaves

WHIPPED FETA & BEETROOT GEL (v/ gf) 9

whipped feta set on roasted beetroot coulis - quick pickled cucumber ribbons - balsamic gel - finished with micro basil

SEARED SCALLOPS WITH BLACK PUDDING CRUMB (gf) 9.95

hand dived king scallops - crispy yorkshire black pudding crumble - garden pea puree - burnt apple gel & micro herbs

MAINS

YORKSHIRE COAST KING PRAWN LINGUINE 19.5

hand peeled king prawns pan - seared with garlic - tossed in a rich creamy garlic & parmesan linguine – served with a wedge of toasted yorkshire rarebit

PAN SEARED SALMON WITH SUMMER GARDEN PEAS & DILL (gf) 22

*fresh salmon fillet on buttery crushed jersey royals with spring onions & vibrant pea & broad bean puree - finished with a dill crème fraiche sauce
lemon gel & crispy capers*

SUMMER POT ROASTED CHICKEN BREAST (gf) 19.5

*succulent free-range chicken breast gently pot-roasted with white wine, tarragon & baby onions-
served with a fondant potato confited in the pot roast juices - glazed asparagus- garden peas - broad beans & a rich chicken & tarragon jus*

SWEET & SOUR BELLY PORK & SEARED KING SCALLOPS (gf) 21

burnt apple puree- heritage carrots – tenderstem broccoli

CLASSIC CHICKEN CAESAR SALAD (gf) 17.5

*crisp cos lettuce- grilled free range chicken breast- shaved yorkshire pecorino style cheese- homemade sourdough croutons & creamy garlic-anchovy dressing
(anchovies served on the side upon request)*

FRIARS HEAD CLASSICS REIMAGINED

CRISPY ALE BATTERED COD & TRIPLE COOKED CHIPS (gf avail) 18.5

wensleydale ale batter - garden fresh mushy pea s- zesty lemon homemade tartare (swap for minted pea puree +1)

FARMHOUSE STEAK ALE & PANCETTA PIE 19

*slow braised local beef - smoked pancetta & thyme in rich ale gravy encased in golden shortcrust - creamy smoked mash-
honey glazed heritage carrots - seasonal greens - bone broth gravy*

10oz D-CUT DRY CURED GAMMON (gf) 16

confit tomato - woodland herb infused mushrooms - crispy edged egg & triple cooked chips - marries nicely with a wedge of stilton & ale rarebit (+2)

FROM THE GRILL

all steaks cooked over open flame for a caramelised crust & served with triple cooked chips, confit heritage tomato & herbed field mushroom

10oz – 28 DAY GRASS FED SIRLOIN STEAK (gf avail) 26

*our signature premium cut-aged 28 days for exceptional depth of flavour lean - robust & beautifully marbled - seared to your liking
add grilled king prawns (+5)*

SEARED 10oz FLAT IRON STEAK (gf avail) 24

a butcher's favourite - renowned for rich beefy flavour & tender bite

THE GRAND MIXED GRILL 28

a carnivore's celebration of fire & flavour

6oz grass-fed sirloin steak - herb marinated free range chicken supreme - yorkshire black pudding - grilled cumberland sausage - fried free range hen egg

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BURGERS

all our burgers are crafted from locally sourced meats, hand pressed & chargrilled. served in a toasted buttery brioche bun with skin-on parmesan & truffle fries – homemade slaw

THE MOORLAND BEEF 18

yorkshire dry aged beef patty - smoked cheddar-crispy wensleydale bacon - caramelised onion chutney - crisp gem lettuce & garlic mayo

WOLD CHICKEN & PESTO 18

grilled free range chicken breast - homemade wild garlic pesto - roasted red peppers & rocket

THE DALESMANS DELIGHT 21

double beef patty - melting stilton blue cheese - beer braised onions, wild rocket & a dash of bramley apple relish

CHICKPEA & SPINACH FALAFEL (v/ve) 17

roasted red pepper - sweet chilli-baby gem - caramelised red onions

ARTISAN PIZZAS

12" hand stretched base

YORKSHIRE BEEF & RED ONION 15

tomato base - slow cooked beef mince - caramelised red onions - mozzarella

MUSHROOM & BLUE CHEESE (v) 14

wild sauteed mushrooms & thyme - crumbled blue yorkshire cheese

BACON & BLACK PUDDING 15

tomato base - smoked bacon lardons - crumbled black pudding – mozzarella - red onion

HAM BRIE & APPLE 13

tomato base - york ham - sliced brie - caramelised apple slices

ROASTED VEG & GOATS CHEESE (v/ve) 12

tomato base - roasted peppers - red onion – courgette - creamy goats cheese

YORKSHIRE PARMOS

*crispy breaded chicken breast – bechamel – cheese topping – all served with parmesan & truffle fries & bbq slaw
(gf avail)*

THE CLASSIC 17

smoked bacon & mature cheddar bechamel topping

GARKY MUSHROOM 18

garlic bechamel topped with sauteed mixed mushrooms & grated parmesan

SMOKED CHEESE & CHORIZO 18

applewood smoked cheese - bechamel - topped with crispy chorizo crumb

BLUE CHEESE & WALNUT 17

wensleydale blue cheese bechamel - topped with crushed walnuts

PROPER SPICY 17

cheddar bechamel topped with jalapenos - pepperoni & a drizzle of hot honey

SIDES

CLASSIC CUTS

HAND CUT MARIS PIPER CHIPS (gf) 4

crisp & golden

SKINNY FRENCH FRIES (gf) 4

sea salt & rosemary

TRUFFLE & PARMESAN CHIPS (gf) 5.5

hand cut chips tossed in truffle oil - grated montgomerys cheddar & parmesan - fresh parsley

BEER BATTERED ONION RINGS 4.5

smoked paprika aioli

FROM THE GARDEN

HERITAGE HOUSE SALAD (gf/v/ve) 4.5

honey mustard vinaigrette - mixed leaves – cucumber - radish - heirloom tomatoes

HONEY GLAZED SEASONAL VEGETABLES (gf) 4

market fresh greens- carrots & tenderstem broccoli

SAUCES & DIPS

ARTISAN SELECTION 4.5

STILTON & WALNUT BLUE CHEESE (v)

RICH MUSHROOM & BRANDY DIANE

CREAMY COGNAC PEPPERCORN

BREADS

GARLIC & HERB FOCACCIA 4.5

CHEESY PULL-APART GARLIC BREAD 5

toasted sourdough - garlic butter - mozzarella & cheddar melt