

THE
FRIARS HEAD
RESTAURANT & PUB

TAPAS

6 EACH OR 6 FOR 30

GAMBAS AL AJILLO gf

SIZZLING KING PRAWNS

plump prawns sauteed in garlic infused olive oil-smoked paprika and chilli flakes finished with lemon zest

ARANCINI DE SETAS v

SPANISH SAFFRON RISOTTO BALLS

crispy risotto stuffed with wild mushrooms & Manchego – served with truffle oil

CROQUETAS DE JAMON IBERICO Y BACALAO AHUMADO

SMOKED HADDOCK & IBERICO HAM CROQUETTES

creamy bechamel blended with flaked smoked haddock- shredded iberico ham & parsley – fried golden with piquillo pepper sauce

PATATAS BRAVAS CLASSICAS v ve

SPICY FRIED POTATOES

Crispy potatoes topped with salsa brava (tomato-chilli sauce) & garlic aioli

ALBONDIGAS RELLENAS gf

CHEESE STUFFED MEATBALLS

herb seasoned beef & pork meatballs filled with melted idiazabal cheese simmered in rioja wine-tomato sauce

HUMMUS DE REMOLACHA v ve

ROASTED BEETROOT & CHICKPEA HUMMUS

silky blend of chickpeas – roasted beetroot-tahini-cumin & sherry vinegar. Topped with pine nuts – smoked paprika & olive oil. Served with warm flatbread

CALAMARES SAL Y PIMIENTA

CRISPY SALT AND PEPPER SQUID

lightly battered squid tossed with fried garlic – chilli & spring onions- served with zesty mojo verde (cilantro lime sauce)

LOADED FRIES

bacon-jalapenos-smoked applewood cheese- friars house sauce

(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