

THE FRIARS HEAD

RESTAURANT & PUB



APPETISERS

- HOMEMADE SOUP (v/gf avail) **8**
warm crusty bread
- TEMPURA VEGETABLES (v/ve/gf) **9**
romesco sauce-basil & cumin yoghurt
- THE FRIARS HEAD SCOTCH EGG **11**
*softly poached hens egg wrapped in venison & black pudding-
fennel apple hazelnut salad-grain mustard mayo*
- GARLIC KING PRAWN NAAN **12**
*garlic king prawns-homemade naan-spinach-salsa verde-
cumin & coriander yoghurt drizzle*

MAINS

- YORKSHIRE FARMHOUSE FRY UP (gf/df avail) **15**
*local pork sausage-back bacon-hash brown-grilled tomato-field mushroom-
baked beans-fried egg-black pudding-toast or fried bread*
- CHARGRILLED CHICKEN **16**
heritage tomato-chorizo & mozzarella salad-basil pesto-charred ciabatta
- HOMEMADE STEAK & ALE PIE **19**
mash-roasted carrot-tender stem broccoli-gravy
- BEER BATTERED HADDOCK & HAND CUT CHIPS (gf avail) **21**
mushy peas-tartare sauce- (add curry sauce + 2.5)
- FRIARS CLASSIC BURGER **18**
*chargrilled beef burger-toasted brioche bun-streaky bacon-monterey jack-
onion rings-gem lettuce-house pickles-fries & slaw*
- CRISPY COATED BUTTERMILK CHICKEN BURGER **18**
*toasted brioche bun-gochujang mayo-mozzarella sticks-hot honey-
house pickles-gem lettuce-fries & slaw*
- GRILLED FIELD MUSHROOM BURGER (v/ve) **16**
smoked applewood-baby gem-caramelised onions
- FRIARS FISH PIE (gf avail) **21**
topped with mash potato-cheddar & herb crumb-house salad

SIDES

- HAND CUT CHUNKY CHIPS (gf avail) **4.5**
- SKINNY FRIES (gf avail) **4.5**
- CHEESY CHIPS **6**
- BATTERED ONION RINGS (gf avail) **4.5**
- HOUSE SALAD (gf/ve) **4.5**
- SEASONAL VEGETABLES (gf) **5.5**
- CHEESY GARLIC FLATBREAD **5.5**
- CRUSTY BREAD & DIPPING OIL **4.5**
- OLIVES (gf) **5**
- LOADED FRIES **6**
cheese-chorizo-jalapeno-spring onion

SAUCES

- BLUE CHEESE **4**
- DIANE **4**
- PEPPERCORN **4**
- SALSA VERDE **4**

ARTISAN PIZZAS

- 12" hand stretched base (gf avail)**
- YORKSHIRE BEEF & RED ONION **15**
tomato base-pulled beef-caramelised red onions-mozzarella
- MUSHROOM & BLUE CHEESE (v) **14**
wild sauteed mushrooms & thyme-crumbled blue yorkshire cheese
- GOATS CHEESE & RED ONION (v) **15**
goats cheese-mozzarella-red onion marmalade
- BOLOGNESE **15**
tomato base-bolognese-mozzarella
- PEPPERONI **14**
tomato base-pepperoni-mozzarella
- MARGHERITA (v) **12**
tomato base-cheddar & mozzarella

CIABATTAS

- LIGHTLY BATTERED FISH GOUJONS **15**
gem lettuce-tartare sauce – fries
- HOMEMADE SALT BEEF **14**
kimchi-monterey jack-beef tomato-watercress-grain mustard mayo-fries
- PANKO COATED CHICKEN BREAST **15**
streaky bacon-gem lettuce-caesar dressing-fries
- STEAK & FRIED ONIONS **15**
rocket-blue cheese-slaw-fries

FLATBREADS

- VIETNAMESE BANH MI **15**
*roast belly pork-peanut butter-pickled daikon & carrot-cucumber
spring onion-coriander-charred red chilli mayo -fries*
- SLOW COOKED CONFIT DUCK **15**
asian slaw-roasted crushed peanut-lime chilli & coconut dressing-fries
- PANKO COATED FIELD MUSHROOM (v) **14**
gochujang mayo-crispy lettuce-house pickles -fries
- CHARGRILLED CHICKEN SOUVLAKI **14**
tomato-cucumber & red onion rocket salad-mint yoghurt-fries

LITTLE FRIARS **11**

- aged 10 and under**
- all little meals include one scoop of ice cream for desert & a fruit shoot**
- CHICKEN NUGGETS
skinny fries – peas or baked beans
- BEEF BURGER IN A BUN
skinny fries-peas or baked beans
- FISH FINGER BITES
skinny fries peas or baked beans
- PORK SAUSAGE
mashed potato – peas
- SPAGHETTI BOLOGNESE

ICE CREAM FLAVOURS

- vanilla-strawberry-chocolate*

PLEASE SEE OUR BOARD FOR DAILY SPECIALS

(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