

THE

FRIARS HEAD

RESTAURANT & PUB



STARTERS

HOMEMADE SOUP (v/gf avail) **6.5**
warm crusty bread

ROSEMARY & GARLIC FOCACCIA BREAD (v/ve) **7.5**
balsamic dipping oil

OAK SMOKED SCOTTISH SALMON BLINIS **12**
whipped crème fraiche - beluga caviar - dill oil & yuzu jell

STICKY CHILLI BEEF (gf) **11**
braised pak choi - honey teriyaki - sesame - crispy shallots

PORK & BLACK PUDDING SCOTCH EGG **11**
dressed leaves- grain mustard mayo- spiced plum & apple chutney

WATERMELON,CARAMELISED PEACHES & FETA (v/ve avail) **10**
blackberries - candied pecan - honey & pomegranate molasses

CONFIT CORNFED CHICKEN & HAM HOCK TERRINE (gf avail) **12**
piccalilli - celeriac remoulade- whipped marmite butter- toasted sourdough

STEAMED MUSSELS & TOASTED CIABATTA (gf avail) **12** also available as a main **18**

MARINIÈRE
white wine- shallots & cream

SPICY NDUJA
marinara- red wine & basil oil

EASTERN MEZZE PLATTER (for 2) (v/ve avail) **18**
butterbean & confit garlic hummus- beetroot & walnut dip- tzatziki- marinated olives- toasted pitta

ROASTED MEDITERRANEAN VEGETABLES (ve avail) **10.5**
creamy labneh -tahini- chermoula- pistachio- pomegranate seeds- aleppo chilli oil

CLASSIC CAESAR SALAD (ve avail) **9.5** also available as a main **12.5**
gem lettuce- crispy bacon- parmesan croutons- soft boiled egg- anchovies (optional), caesar dressing - **ADD CHICKEN 5**

HERB & LEMON MARINATED MIXED OLIVES (gf/v avail) **5.5**

MAINS

MOROCCAN STYLE SLAW BRAISED SHOULDER OF LAMB **24**
ras el hanout spiced couscous- softened apricot- caramelised carrots & squash

MISO GLAZED FILLET OF SCOTTISH SALMON (gf) **26**
crispy kale-creamy marmite mash- pak choi- teriyaki jus

CHICKEN SUPREME (gf) **22**
filled with mozzarella & basil pesto- wrapped in serrano ham- crushed new potatoes- pak choi - wild mushroom cream sauce

HERB CRUSTED PORK TENDERLOIN (gf) **24**
whole grain mustard & sherry cream - fondant potato- bacon jam- baked apple

WILD MUSHROOMS, BEETROOT & SPINACH WELLINGTON (ve/v) **20**
tender stem broccoli- madeira jus

PAN SEARED KING SCALLOPS (gf) **28**
yorkshire black pudding bites -pea puree - pressed belly pork - streaky bacon crisps- samphire -celeriace puree

WARM HONEY, LIME CHICKEN TIAN (gf/df) **21**
avocado salsa- coconut rice -crunchy garlic - chimichurri

PASTA

LINGUINE ALLA PESCATORE **19**
shrimps – mussels- clams & squid tossed with garlicky marinara & wine sauce

TAGLIATELLE AL POLPETE **17**
pasta ribbons - slaw braised beef meatballs- marinara sauce -red wine

LINGUINE DI GAMBERI **18**
tiger prawns -cherry tomatoes – garlic - hint of chilli -spinach

TAGLIATELLE CON ZUCCINI (v/ve) **15**
pasta ribbons – courgettes – leeks – garlic – parmigiana - lemon zest

LINGUINE DI CASA MAMA ROSA **19**
pepperoni – nduja -sweet peppers – mushrooms - cream & marinara sauce

LINGUINE ALLA FORESTIERE (v/ve) **16**
wild mushrooms- thyme- garlic- hint of chilli & extra virgin olive oil

FRIARS HEAD CLASSICS

BEER BATTERED HADDOCK & HAND CUT CHIPS (gf avail) **23**
mushy peas- tartare sauce (add curry sauce + 2.5)

HOMEMADE STEAK & ALE PIE **19**
mash-roast carrot-tender stem broccoli- gravy

GOCHUJANG SPICED BABY BACK PORK RIBS (gf) **21**
sour cream & chive dip - cajun dusted chips

FROM THE GRILL

CHARGRILLED 10oz SIRLOIN STEAK (gf avail) **28**
chunky chips-tomato-mushroom- onion rings

CHARGRILLED 10oz GAMMON STEAK (gf avail) **22**
chunky chips- fried egg-tomato-mushroom-onion rings

SAUCES: BLUE CHEESE, DIANE, PEPPERCORN, HOTEL de PARIS **4**

BURGERS

all our meats & vegetables are locally sourced, burgers are hand pressed & chargrilled- served in a toasted brioche bun – fries & side of homemade slaw

FRIARS CLASSIC **18**
monterey jack-streaky bacon- gem lettuce-tomato-onion rings-burger sauce & pickled cucumber

FRIARS CHICKEN **18**
crispy coated buttermilk chicken - gem lettuce-onion rings-gochojang mayo- mozzarella stick-tomato- pickled cucumber & hot honey

VEGGIE BURGER (v/ve) **18**
vegan pattie topped with grilled mushroom - vegan cheddar-baby gem-tomato- caramelised red onions

ARTISAN PIZZAS

12” hand stretched base (gf avail)

BBQ CHICKEN **16**
tomato base-BBQ chicken- red onion-mozzarella

MUSHROOM & BLUE CHEESE (v) **15**
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

FRIARS SPECIAL **19**
tomato base-pepperoni-cajun mince-bacon-jalapenos

GARLIC BREAD **12**
top with cheese or tomato

YORKSHIRE PARMOS

all served with skinny fries, dressed leaves, slaw & garlic mayo

THE CLASSIC **19**
bechamel- mature cheddar & mozzarella

GARLIC MUSHROOM **21**
bechamel- garlic sauteed mixed mushrooms- mozzarella & cheddar

SMOKED CHEESE& CHORIZO **22**
applewood smoked cheese-bechamel- chunks of chorizo-mozzarella & cheddar

PROPER SPICY **22**
jalapenos- pepperoni -bechamel-sriracha sauce-mozzarella & cheddar

BOLOGNESE **21**
bolognese-bechamel-mozzarella & cheddar

SIDES

TRIPLE COOKED 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**

LOADED FRIES **6**
cheese-chorizo-jalapeno-spring onion

CHIP & DIP **9**
triple cooked chunky chips with a side of peppercorn - diane or blue cheese 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

EVERY DISH IS MADE FRESH TO ORDER USING QUALITY INGREDIENTS. PLEASE ALLOW A LITTLE EXTRA TIME DURING BUSY PERIODS