

THE
FRIARS HEAD
RESTAURANT & PUB

SUNDAY LUNCH

SOUP OF THE DAY (v/gf avail)

crusty bread

6.5

PRAWN COCKTAIL (gf avail)

marie rose sauce, baby gem lettuce, brown bread & butter

9

CREAMY GARLIC MUSHROOMS (gf avail)

melted cheese crumbs, crusty bread

9

FRIED GOATS CHEESE & BLACK PUDDING (v avail)

mixed leaf, balsamic

9.5

ROAST BEEF 23 (gf avail)

roast potatoes, yorkshire pudding, seasonal greens, roasted carrot & parsnip, cauliflower cheese

ROAST PORK 21.5 (gf avail)

roast potatoes, crackling, sage & onion stuffing, yorkshire pudding,
seasonal greens, roasted carrot & parsnip, cauliflower cheese

ROAST CHICKEN 22 (gf avail)

roast potatoes, sage & onion stuffing, yorkshire pudding, roasted carrot & parsnip,
seasonal greens, cauliflower cheese

TRIO OF MEATS – BEEF CHICKEN & PORK 28 (gf avail)

roast potatoes, sage & onion stuffing, crackling, yorkshire pudding,
seasonal greens, roasted carrot & parsnip, cauliflower cheese

MEAT FREE SUNDAY LUNCH 19 (gf avail)

bubble & squeak patty, roast potatoes, yorkshire pudding, vegetarian gravy,
seasonal greens, roasted carrot & parsnip, cauliflower cheese

FISH & CHIPS 23 (gf avail)

beer battered haddock, hand cut chips, tartare sauce, mushy peas, lemon

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DESSERT MENU

STICKY TOFFEE PUDDING (v)

8.5

sticky date sponge, butterscotch sauce
vanilla ice cream

HOMEMADE CHEESECAKE OF THE DAY (v/gf)

9

served with pouring cream

RASPBERRY & ALMOND SPONGE (v)

8.5

served with vanilla custard

CHOCOLATE BROWNIE (v/gf avail)

9

warm chocolate brownie, chocolate sauce, salted caramel ice cream (gf avail)

FROZEN BERRIES (v)

hot white chocolate sauce (v/gf)

8.5

CHURROS & HOT CHOCOLATE SAUCE (v)

vanilla ice cream

10

FRIARS GLORY (v/gf/ve avail)

10

one scoop of vanilla, chocolate, salted caramel ice cream
brownie chunks, toffee sauce, topped with sprinkles

CHEESEBOARD

14.5

cheddar, smoked applewood, blue stilton
crackers & accompaniments

(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.