

Oysters

Mersea Rock available all year round,
native Colchester from October to March
Served traditionally with lemon,
shallot vinegar, Tabasco on ice

Mersea Rock	Colchester Native
Three £11.00	Three £13.50
Six £22.00	Six £27.00

Starters

Lobster bisque £9.95 (2)

Chive crème fraîche, lobster

Colchester seafood cocktail £12.95 (2) (3)

Native lobster, native crab, red Argentine prawn,
pickled cucumber, Iceberg

Pan fried pigeon* £10.95 (2)

Potato terrine, sautéed savoy cabbage,
pickled grape, black pudding purée, game jus

Scallop & crab 'lasagne' £12.95

Celeriac, pickled apple, sea vegetable, lemongrass bisque

Sweet potato, cumin & coconut soup £7.25 (v) (1) (2) (3)

Toasted cumin bread, granola

Salmon Sashimi £12.25 (3)

GreyFriars' Asian cure, pickled daikon, radish,
carrot; soy dressing with black sesame seed, wasabi

Truffle mushroom bon bons £9.95 (v)

Herb risotto, butternut squash purée,
butternut squash crisp

Smoked duck breast £11.95 (2)

Duck leg pastilla, puy lentils,
carrot & orange purée, candied orange peel

Blue cheese mousse £9.95 (v) (1) (2) (3)

Chicory, pickled beetroot, poached pear,
nut brittle, walnut gel, lemon dressing

GREYFRIARS

à la carte Menu

Lunch & Dinner: Monday to Sunday

Main Courses

Beef Wellington £28.50

Mashed potato, charred onion, roasted carrot, chestnuts,
king oyster mushroom, black garlic & miso purée, redcurrant jus

Pan fried halibut £19.50 (2) (3)

Roasted Jerusalem artichoke, baby leeks,
spinach, girolles, chive beurre blanc

8oz Fillet Steak £27.50 (2) (3)

Hand cut chips, roasted shallot, tomato
Served with a choice of Béarnaise, blue cheese or peppercorn sauce

Whole Meunière lemon sole £21.95 (2) (3)

Saffron potatoes, pan roasted leeks, almonds,
caper & lemon beurre noisette

Vegetable Wellington £19.50 (v) (1) (2) (3)

(Goat's cheese, wild mushroom, spinach, butternut squash, chestnuts)
Fondant potato, cavolo nero, crispy sage, mushroom jus

Pan fried pheasant breast* £21.95

Potato croquette, roasted pumpkin,
winter kale, bread sauce purée, game jus

Cauliflower steak £17.95 (v) (1) (2) (3)

Marinated in olive oil, garlic, thyme
Sautéed potatoes, capers, walnut & raisin salsa, tahini & garlic sauce

Dingley Dell cured pork belly £18.50 (2)

Pork cheek, potato & celeriac dauphinoise, sautéed Brussels sprouts,
butternut squash purée, crackling, red wine jus

Lighter dishes & salads

Classic Caesar salad £8.95

Cos lettuce leaves, Caesar dressing, toasted croûtons,
Gran Mantovano shavings, anchovies

Chicken Caesar salad £12.95

Goujons of plaice, tartare sauce £9.95

Side orders £3.50

Spinach, buttered or olive oil (v) (1) (2) (3)

Red cabbage braised with apple (v) (1) (2) (3)

Hand cut chips or rosemary fries (v) (1) (2) (3)

Mashed Maris Piper potato (v) (2)

Brussels sprout tops & chestnuts (v) (1) (2) (3)

Honey roasted carrots & parsnips (v) (1) (2) (3)

(v) denotes vegetarian option (1) denotes vegan option available upon request

(2) denotes gluten free option available upon request (3) denotes dairy free option available upon request

* Game birds may contain lead shot

Food allergies and intolerances: Before ordering please speak to a member of the food service or bar team about our ingredients.

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.