

## 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

Cauliflower risotto £7.95 (v) (1) (2) (3)

Roasted cauliflower, pickled cauliflower, cauliflower purée,  
parsley, peas, curry oil

# GREYFRIARS

## à la carte Menu

Lunch & Dinner: Monday to Sunday

## Main Courses

Beef Wellington £28.50

Garlic mash, carrot, girolles, broad beans,  
roasted shallot purée, redcurrant jus

Steamed Glitne halibut £19.50 (2)

Crushed purple potatoes, cucumber, lumpfish caviar,  
crab, crab butter sauce, dill oil

Whole roasted heritage baby squash £17.95 (v) (1) (2) (3)

Stuffed with wild rice, pumpkin seeds, cranberry,  
dried tomato, goat's cheese

8oz Fillet Steak £27.50 (2) (3)

Hand cut chips, roasted shallot, tomato

Served with a choice of Béarnaise, blue cheese or peppercorn sauce

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

Roasted lamb rump £21.95 (2)

Pressed shoulder, confit new potatoes,  
baby carrot, carrot purée, mint gel, lamb jus

Pan fried salmon £18.50 (2)

Lyonnais potatoes, braised fennel, capers, golden raisin,  
brown shrimp, beurre blanc sauce

Dingley Dell cured pork belly £17.95 (2)

Sweet potato dauphinois, charred leek purée,  
apple, 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)

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

Garlic mashed Maris Piper potato (v) (2)

Sautéed curly kale (v) (1) (2) (3)

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

Dressed mixed leaf salad (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.