

GREYFRIARS

à la carte Menu

Starters

Parsnip, sage & white bean soup £6.75 (v)
Deep fried sage leaves, roasted chestnuts

Rocket salad £7.95 (v)
Parmesan, rapeseed and pomegranate dressing

Colchester seafood cocktail £12.95
Pickled cucumber, baby gem, lobster,
prawn, Colchester crab

Marsh Pigs' British charcuterie £11.95
Fennel salami, garlic & black pepper Coppa,
short horn bresaola, home cured beets,
pickled vegetables, lemon oil

Roasted cauliflower pithivier £10.95 (v)
Curried raisins, shallots, chestnuts,
spiced cauliflower purée

Cured sea trout £11.95
Cucumber, sesame, ruby beets,
passion fruit purée

Wensum goat's cheese mousse £8.95 (v)
Apple jelly, candied beets, hazelnut & ginger bread

Orkney scallops £12.95
Braised pork belly, butternut squash, deep fried sage,
toasted pine nuts

Locally smoked trout, pickled purple carrots £9.50
Buffalo mozzarella, dulce seaweed, beetroot emulsion

Wild sea bass ceviche £10.95
Amarillo chili, lime, ginger, avocado, red onion

Main Courses

Wild sea bass £19.50
Prawn tortellini, fennel purée, samphire,
baby courgettes, baby leeks

West Coast Scottish hake £19.50
Artichoke purée, pickled grapes, girolles,
beurre noisette crumb, crispy Parma ham

Rare Breed beef fillet £28.50
Cavolo nero, artichoke, ironbark pumpkin,
braised beef cheek

Dingley Dell pork belly £18.50
Crispy shallots, pork crackling, potato fondant,
pickled red cabbage, thyme poached plum

10oz Rare Breed rib eye of beef 28 day aged £27.50
Twice cooked hand cut chips, vine tomatoes,
portobello, Béarnaise

Norfolk black leg chicken £18.50
White bean and truffle purée, broccoli florets,
diced maple bacon

Lavender spiced Gressingham duck breast £19.95
Charred kale, roasted sweet potato, beets, maple glaze

Roasted rump of Essex lamb £24.50
Smoked bone marrow mayonnaise, lamb bacon,
radish, pickled girolles

Salt-baked celeriac & confit wild mushrooms £16.50 (v)
Turnip and horseradish cream, porcini purée,
almond and thyme beignet

Mersea Oysters

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

Mersea Rock
Three £ 9.50
Six £16.95

Colchester Native
Three £10.95
Six £19.95

Side orders and salads £4.00

Wilted spinach leaves

Hand cut chips

Mashed Maris Piper potato

Crushed purple potatoes

Glazed Heritage carrots

Buttered curly kale

Creamed savoy cabbage & bacon

Mixed baby leaf salad

Cherry tomato & red onion salad

(v) denotes vegetarian option

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.