

GREYFRIARS



Party Menu

Starters

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

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

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

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

Main Courses

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

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

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

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

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

Desserts

Baked glazed chocolate créme £7.95 (v)
Coffee cream, pistachio and cardamom milk ice cream

Earl Grey savarin £7.95 (v)
White chocolate ganache brioche toast,
marmalade ice cream

Treacle tart £7.25 (v)
Lemon crèmeux, nougat parfait,
salted cherry caramel, meringue

Selection of our own ice creams or sorbets £6.50 (v)
Please ask for today's choices

British Artisan cheese selection £10.95 (v)
Quince jelly, savoury biscuits, walnuts,
celery & grape

GreyFriars' Tea Selection

£3.50

The following tea is sourced and
selected by Rare Tea Company

Speedy Breakfast

Royal Air Force Breakfast Blend

Earl Grey

Whole Green Leaf

White Peony

Wild Rooibos

Herbal Infusions

Sri Lankan Lemongrass

English Peppermint

English Chamomile

Coffee & Hot Chocolate

Americano £3.00

Espresso £3.00

Double Espresso £3.50

Macchiato £3.50

Cappuccino £3.50

Latte £3.50

Hot Chocolate £3.50

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

Mixed baby leaf salad

Creamed savoy cabbage & bacon

Cherry tomato and red onion salad