

# GREYFRIARS



## Menu 2

£34.95 per person

### Starters

Warm tartlet of Vulscombe goat's cheese  
Baby onion, braised chicory, Williams pear chutney

Artichoke & wild mushroom soup (v)  
Pickled mushrooms, artichoke crisp

Locally smoked Maldon salmon  
Lemon caviar, horseradish apple, baby watercress, onion toast

### Main courses

Blackwater sea bass  
Pan-fried sea bass, butter spinach, clams, poached cod cheeks, fish broth

Roast free range chicken  
Truffled cauliflower mash, sauté mushrooms, buttered leeks

Pumpkin ravioli, charred curly kale (v)  
Roasted cashew nuts, feta cheese, Merlot dressing

### Desserts

Passion fruit panna cotta (v)  
Passion fruit caviar & gel, basil sorbet

Warm chocolate fondant (v)  
Banana ice cream, butterscotch sauce

Vanilla cheesecake, textures of mango (v)  
Mango salad, mango ganache, lime gel

Trio of our homemade ice-creams or sorbets (v)  
Please ask a member of staff for today's choices

Great British artisan cheese plate (v)  
(£4.00 supplement)  
Shipcord extra mature Cheddar, Lancashire Kirkham's, Tunworth, Ellingham  
goat's, Suffolk Blue; served with quince jam, walnuts, apple,  
selection of English cheese biscuits

(v) denotes vegetarian option

Food Allergies and intolerances:  
Should you have any questions regarding the content or preparation of any of our food please ask one  
of our team.