

# GREYFRIARS



## Menu 3

£39.95 per person

### Starters

#### Carpaccio of beef

Home cured beets, pickled vegetables, lemon oil

Cured sea trout, cucumber jelly, lemon caviar  
Caperberries, apple, horseradish cream, baby watercress

#### Wild mushroom & spinach tartlet (v)

Chargrilled baby leeks, white wine and chervil sauce

### Main courses

#### Rump of Braxted Park lamb

Goat's cheese dauphinoise, spinach ratatouille, quince glaze

#### Blackwater sea bass

Prawn ravioli, fennel purée, samphire, courgette ribbons, baby leeks

#### Roasted cauliflower in confit lemon (v)

Wilted spinach, textures of garlic, hazelnuts, passion fruit

### Desserts

#### Williams pear & almond tart (v)

Old fashioned vanilla custard, clotted cream

#### Bitter dark chocolate tart (v)

Salted caramel, cardamom cream, textures of white chocolate crumble

#### Grasmere gingerbread brûlée (v)

Granny Smith apple sorbet, apple crisp, raisin purée

#### 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.