

GREYFRIARS



Sunday Lunch Menu

Two Courses £24.50

Three Courses £29.50

Mersea Oysters

(Available at additional charge)

Mersea Rock available all year round,
Native Colchester from September to April

Served traditionally with lemon,
horseradish vinegar, Tabasco, on ice

Mersea Rock	Colchester Native
Three £ 9.50	Three £10.95
Six £16.95	Six £19.95

Starters

Homemade soup of the day (v)
Served with artisan bread and butter

Wensum goat's cheese mousse & apple jelly (v)
Candied beets, hazelnut, gingerbread

Ham hock terrine
Mushroom ketchup, pickled vegetables,
celeriac remoulade

Local smoked Maldon salmon
Cucumber, sesame, ruby beets, passion fruit purée

Smoked mackerel pâté
Granny Smith apple, sourdough wafers, mustard
leaves, apple ketchup

Garden leaf salad
Suffolk baby leaves, tomato, cucumber, avocado,
rapeseed oil & pomegranate dressing

Mains

Prime roast sirloin of beef
Yorkshire pudding, thyme roasted potatoes,
vegetable panache

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

Lobster Benedict (£4 supplement)
With free range soft poached eggs,
Scottish lobster, wilted spinach, chive hollandaise

Dingley Dell pork belly
Dauphinoise purée, braised pickled cabbage,
potato crisps, salted gherkin, pork crackling

Pot roasted skate on the bone
Tarragon tortellini, pork cheeks, leek fondant,
broccoli purée

Pea & mint risotto (v)
Peas, broad beans, pea shoots

Desserts

English rhubarb & custard (v)
Macaron, orange curd, ginger crumb, rhubarb sorbet

GreyFriars' sticky toffee pudding (v)
Cinnamon tuile, banana ice cream

Chocolate sundae
Chocolate fudge cake, ice cream,
marshmallow, chocolate sauce

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

Great British artisan cheese plate (£4 supplement)
Quince jelly, savoury biscuits, walnuts, celery, grapes

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

(v) denotes vegetarian option