

GREYFRIARS

Table d'hôte

Lunch: Monday to Saturday, Midday - 2.30 p.m.

Dinner: Monday to Saturday, 5.30 p.m. - 7.00 p.m.

2 Courses £21.00

3 Courses £26.00

Starters

Homemade soup of the day (v) (1) (2) (3)

Served with bread and butter

Pan fried Norfolk pigeon breast

Quail egg, sautéed girolles, sweetcorn purée, braised cos lettuce, game jus

Braised fennel (v) (1) (2) (3)

Orange, pomegranate, quinoa & sesame seed salad, honey & orange dressing

Main courses

Day boats local 'catch of the day' in Pitfields artisan beer batter (2)

Fries, half lemon, tartar sauce, pea purée

Confit pork belly (2)

Mashed potato, watercress purée, roasted beetroot, shallot

Pea & mint risotto (v) (1) (2) (3)

Courgette, lemon foam, mustard cress

Desserts

GreyFriars' sticky toffee pudding (v)

Cinnamon tuile, vanilla ice cream

Strawberry cheesecake (v)

Strawberry gel, macerated strawberries,
crisp meringue, strawberry sorbet

Trio of our own ice creams or sorbets (v) (1) (2) (3)

Please ask a member of staff for today's choices

(v) denotes vegetarian option (1) denotes vegan option available upon request

(2) denotes gluten free option available upon request (3) denotes dairy free option available upon request

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.