

GREYFRIARS

Table d'hôte

Dinner: Monday to Friday 5.30p.m. - 7.00p.m.

2 courses £21.00 3 courses £26.00

Starters

Homemade soup of the day
Served with artisan bread and butter

Locally smoked salmon from Maldon Smokehouse
Cucumber, sesame, ruby beets, passion fruit purée

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

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

Garden leaf salad (v)
Suffolk baby leaves, tomato, cucumber, avocado, rapeseed oil and pomegranate dressing

Main Courses

West Coast Scottish hake
Artichoke purée, pickled grapes, girolles, beurre noisette crumb, crispy Parma ham

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

Chicken pot pie
Mushrooms, smoked bacon, baby onions, white wine sauce, creamed potatoes

Sea trout with Colchester crab
Crushed potatoes, samphire, crab bisque

Wild mushroom risotto (v)
Pickled Eryngii mushroom, textures of truffle, confit garlic, rocket leaf

Desserts

Layered chocolate brownie (v)
Beetroot and raspberry gel, chocolate shards

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

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

Bosworth Ash goat's cheese (v)
Crunchy pain perdu, poached pear, maple dressing

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

(v) denotes vegetarian option

Food allergies and intolerances: Before ordering please speak to a member of our 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.