

GREYFRIARS

Table d'hôte

Monday to Sunday, Midday - 7.00 p.m.

2 Courses £16.95

3 Courses £21.00

Starters

Tomato and smoked garlic soup (v) (1) (2) (3)
Croûtons, basil oil

Ham hock terrine (2) (3)
Celeriac remoulade salad, pickled onion,
orange, Melba toast

Truffle mushroom bon bons (v)
Herb risotto, butternut squash purée,
butternut squash crisp

Main courses

Sage & onion stuffed chicken ballotine (2)
Prosciutto wrapped, Pommes Anna, Brussels sprouts,
bacon lardons, chestnuts, red wine jus

Salmon fish cake
Tenderstem broccoli, roasted garlic aioli

6oz rump steak (£3.00 supplement) (2) (3)
Hand cut chips, roasted shallot, tomato
Served with peppercorn sauce

Cauliflower risotto (v) (1) (2) (3)
Roasted cauliflower, pickled cauliflower,
cauliflower purée, parsley, peas, curry oil

Desserts

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

Apple & blackberry pie (v)
Vanilla crème anglaise

Rum baba (v)
Rum soaked raisins, Chantilly cream

Trio of our own ice creams or sorbets (v) (1) (2) (3)
Please ask a member of staff for today's choices

Side orders £3.50

Spinach, buttered or olive oil (v) (1) (2) (3)

Hand cut chips or rosemary fries (v) (1) (2) (3)

Mashed Maris Piper potato (v) (2)

Brussels sprout tops & chestnuts (v) (1) (2) (3)

Honey roasted carrots & parsnips (v) (1) (2) (3)

Red cabbage braised with apple (v) (1) (2) (3)

(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.