

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

Warm goat's cheese tart (v)

Fig, onion & caper, balsamic dressed leaves

Pan fried pigeon (2) (3)

Butternut squash purée, quince,

confit leg bon bon, chicory

Main courses

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

Fries, half lemon, tartar sauce, pea purée

Maple cured pork chop

Creamed potato, caramelised apple, cider jus

Spelt & barley butternut squash risotto (v) (1) (2) (3)

Roasted squash, Gran Mantovano crisp, pine nuts, crispy sage

Desserts

GreyFriars' sticky toffee pudding (v)

Cinnamon tuile, vanilla ice cream

Blackberry & apple pie (v)

Crème anglaise

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.