

# GREYFRIARS

## Table d'hôte

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

Dinner: Sunday 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

Dingley Dell ham hock terrine  
Crispy chicken skin, charred balsamic onions, baby sage cress, brioche

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

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

## Main courses

Day boats local 'catch of the day' in Pitfields artisan beer batter  
Fries, half lemon, tartar sauce, pea purée

Pan fried calves liver with Suffolk bacon  
Creamed potato, savoy cabbage, beef jus

Pan fried boneless chicken thigh  
Wild mushroom, spinach, chorizo risotto

Sea trout with Colchester crab  
Broad beans, cherry tomato, basil compote, rocket leaves, fennel oil

Essex asparagus & pea risotto (v)  
Asparagus spears, peas, broad beans, pea shoots

Roasted Mediterranean vegetable tian (v)  
Pea purée, sun-blush tomato compote

## Desserts

Baked glazed chocolate crème (v)  
Coffee cream, cardamom milk ice cream

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

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

Cherry panna cotta (v)  
Chocolate cherry ganache, meringue pearls, black cherry sorbet

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.