

GREYFRIARS

Table d'hôte

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

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

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

Peach Melba (v)
Baked peach, frangipane, burnt orange purée, raspberry ice cream

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.