

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 £16.95 3 Courses £21.00

Starters

Pea & mint soup (v) (2)

Mint oil, garlic croûtons

Quinoa salad (v) (1) (2) (3)

Toasted pine nuts, peas, broad beans, roasted halloumi,
grilled courgette, orange dressing

Smoked ham hock terrine (2) (3)

Chicken, apricot, black pudding, mustard aioli,
toasted sourdough, dressed mixed leaf salad

Main courses

Prosciutto wrapped chicken ballotine (2)

Crushed herb new potatoes, lardons, pearl onions,
creamed peas, baby gem, red wine jus

Salmon fish cake (2) (3)

Tenderstem broccoli, wild garlic aioli

6oz rump steak (£3.00 supplement) (2) (3)

Hand cut chips, roasted shallot, tomato

Served with peppercorn sauce

Spring vegetable risotto (v) (1) (2) (3)

Grana Padano crisp, pea shoots, lemon foam

Desserts

GreyFriars' sticky toffee pudding (v)

Cinnamon tuile, vanilla ice cream

Pineapple tarte tatin (v) (1) (2) (3)

Pineapple crisp, coconut ice cream

Chocolate brownie (v) (1) (2) (3)

Vanilla ice cream

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.