

GREYFRIARS



Table d'hôte

Lunch: Monday to Sunday, Midday - 2.30 p.m.

Dinner: Monday to Sunday, 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

Truffle mushroom bon bons (v)

Herb risotto, butternut squash purée,
butternut squash crisp

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, roasted garlic aioli

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

Hand cut chips, roasted shallot, tomato
Served with peppercorn sauce

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

Gran Mantovano 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

Side orders £3.50

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

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

Garlic mashed Maris Piper potato (v) (2)

Sautéed curly kale (v) (1) (2) (3)

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

Dressed mixed leaf salad (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.