

GREYFRIARS

Luxury Escape Table d'hôte (exclusively for Luxury Escape guests)

Starters

Homemade soup of the day
Served with artisan bread and butter

Tomato & Mozzarella salad (v)
Heritage tomatoes, black olives, Mozzarella bocconcini, preserved lemon

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

Main courses

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

Essex strawberries (v)
Vanilla and mint meringue, lemon curd, shortbread

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

Warm chocolate brownie (v)
Vanilla ice cream

Great British artisan cheese plate (v) £4 supplement
Quince jelly, savoury biscuits, walnuts, celery & grapes

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.