

LOUNGE & TERRACE

OYSTERS

Served traditionally with lemon, shallot vinegar, Tabasco

Mersea Rock

Three £9.50

Six £19.00

SMALL BITES

Norfolk asparagus soup (v) (2) £8.95

Sautéed Norfolk asparagus, chorizo, lime crème fraîche

Deville whitebait, citrus mayo (2) (3) £5.50

Hand cut chips or rosemary fries (v) £3.95

Mushroom frits (v) (1) (3) £3.95

Pan fried padron peppers (v) (1) (2) (3) £3.95

Goujons of plaice, tartare sauce £7.95

Goujons of chicken £6.95

SANDWICHES

(All sandwiches served with rosemary fries)

Mature cheddar toasted sandwich (v) (2) £5.95

Mature cheddar cheese & ham toasted sandwich (2) £7.95

Grey Friars' club sandwich (2) £12.50

Grilled chicken, bacon, little gem lettuce, tomato, mayonnaise

Seafood cocktail sandwich (2) (3) £13.95

Native lobster, native crab, prawn

Avocado, caramelised red onion & grilled halloumi (v) (2) £9.95

Finger sandwich selection (2) £7.95

Maldon smoked salmon, orange spiced cream cheese

Ham, mustard grain mayonnaise

Cream cheese, cucumber

Coronation chicken rolled in roasted almonds

Free range egg mayonnaise, watercress

Vegetarian & vegan finger sandwich selection (v) (1) (2) £7.95

Caramelised red onion, tomato

Piquillo pepper, pea purée

Avocado, chive

Cucumber, mint

Jerusalem artichoke, roasted aubergine

SALADS

Colchester seafood cocktail (2) (3) £12.95

Native lobster, native crab, prawn, pickled cucumber, Iceberg

Classic Caesar salad (v) (2) (3) £8.95

Baby gem, Caesar dressing, toasted croutons,

Gran Mantovano shavings, anchovies

Chicken Caesar salad (2) (3) £12.95

Baby gem, Caesar dressing, toasted croutons,

Gran Mantovano shavings

Avocado, asparagus & roasted red pepper salad (v) (2) (3) £10.95

PLATTERS

Marsh Pig, Suffolk, cured meat platter (2) (3) £16.95

Fennel salami, bresaola, coppa, culatello, honey figs, pickles, port jam

(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.

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MAIN BITES

Dressed Cromer crab (2) (3) <i>Mixed leaf salad</i>	£14.95
GreyFriars' Burger <i>Caramelised red onion, gem leaves, tomato, mayonnaise, mustard relish, rosemary fries or hand cut chips</i>	£16.95
Minute Steak (2) (3) <i>Rosemary fries, rocket, gran mantovano</i>	£13.95
Buttermilk fried chicken burger <i>Tomato, lettuce, smoked anchovy mayonnaise, rosemary fries or hand cut chips</i>	£15.95
'Catch of the day' in Meantime ale batter (2) (3) <i>Fries, half lemon, tartar sauce, pea purée</i>	£14.95
Newbridge Mill Farm, Lexden, 8oz Fillet Steak (2) (3) <i>Hand cut chips, roasted shallot, tomato Served with a choice of Béarnaise, blue cheese or peppercorn sauce</i>	£26.50
Goujons of plaice <i>Fries, half lemon, tartar sauce, pea purée</i>	£16.50
Beef Wellington (3) <i>Truffle mash, sautéed mushrooms, honey glazed baby vegetables, redcurrant jus</i>	£27.50
Spring vegetable risotto (v) (1) (2) (3) <i>Pea purée, broad beans, courgette, wild garlic oil</i>	£14.50

DESSERTS

Dark chocolate delice <i>Brittle shortbread, caramel cream, raspberry sorbet</i>	£6.95
Warm chocolate brownie (v) (2) <i>Vanilla ice cream</i>	£6.50
Apple & rhubarb pie (v) <i>Crème anglaise</i>	£6.95
GreyFriars' sticky toffee pudding (v) <i>Cinnamon tuile, vanilla ice cream</i>	£6.25
Great British artisan cheese plate (v) (2) <i>Quince jelly, savoury biscuits, walnuts, celery & grapes</i>	£10.95
Selection of our own ice creams or sorbets (v) (1) (2) (3) <i>Please ask for today's choices</i>	£6.50
GREYFRIARS' CREAM TEA <i>Baked scones served with clotted cream and home-made strawberry preserve with a pot of tea of your choice, served with milk or lemon</i>	£7.50
LOUNGE AFTERNOON TEA Sandwiches <i>Maldon smoked salmon, orange spiced cream cheese Ham, mustard grain mayonnaise Cream cheese, cucumber Coronation chicken rolled in roasted almonds Free range egg mayonnaise, watercress</i>	£14.95
Alternatively, with our Vegetarian or Vegan sandwich selection <i>Caramelised red onion, tomato Piquillo pepper, pea purée Avocado, chive Cucumber, mint Jerusalem artichoke, roasted aubergine</i> &	
Scones <i>Baked scones served with clotted cream and home-made strawberry preserve with a pot of tea of your choice, served with milk or lemon.</i>	

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GREYFRIARS' TEA SELECTION

£3.50

The following tea is sourced and selected by Rare Tea Company

Speedy Breakfast

A blend of black teas from Satemwa, a small, family run garden in the Shire Highlands of Malawi. Remarkably strong, rich and comforting, it is perfect with milk.

Royal Air Force Breakfast Blend

Makaibari Estate, Darjeeling, India and Satemwa Estate, Thyolo Mountains, Malawi Traditional British tea at its finest - made originally for a Battle of Britain WW2 navigator. This tea has a unique depth of flavour with satisfying complexity. With soft, floral notes from the foothills of the Himalayas and a rich, deep base from the Shire Highlands of Malawi. It has an aromatic honey nose with a malty finish.

Earl Grey

Satemwa Estate, Thyolo Mountains, Malawi and Reggio Calabria, Italy A traditional Earl Grey made exclusively by Rare Tea Company from hand-crafted single estate black tea and natural bergamot oil from the ancient citrus groves of Calabria. This is tea as it used to be - not a modern approximation of a classic. A clean and exceptionally bright tea and can be enjoyed with a twist of lemon zest in place of milk.

Whole Green Leaf

Fuding, Fujian Province, China An exquisite Chinese green tea that has been meticulously hand-crafted. The leaves are fired in a wok over charcoal in the same way, and in the same place it has been produced for 3000 years. Refreshing with a light smoky undertone, it is the antithesis of bitter, mass produced green teas.

White Peony

A pure white China tea. Entirely hand-made from tender spring buds and new leaves. It has a gentle sweetness combined with fresh grassy notes and hints of apricot and peach.

Wild Rooibos

The real Red Bush from the Cederberg Mountains of South Africa. Richly delicious caffeine free infusion. Can be enjoyed on its own or with milk and sugar.

HERBAL INFUSIONS

£3.50

Sri Lankan Lemongrass

Amba Estate, Ravanna Falls, Sri Lanka A smooth, rich herbal infusion with flavours of cut hay and lemon drops. This uniquely complex and full-bodied lemongrass is grown in a remote mountain tea garden above the Ravanna falls, Sri Lanka.

English Peppermint

Tregothnan Botanical Gardens, Cornwall, UK A rare English peppermint grown in Cornwall on the Tregothnan Estate, established in 1335. Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint. It has a strong peppery nose with a smooth balanced flavour.

English Chamomile

Tregothnan Botanical Gardens, Cornwall, UK Grown in a botanical garden on the Tregothnan Estate in Cornwall. These chamomile flowers are extraordinarily sweet, pure and aromatic. The taste of summer meadows.

Nespresso Coffee

Americano	£3.00	Espresso	£3.00
Espresso Large	£3.50	Flat White	£3.50
Macchiato	£3.50	Cappuccino	£3.50
Latte	£3.50	Iced Coffee	£3.50

Plus your choice of syrup, caramel, vanilla, cinnamon, hazelnut or chocolate (25p extra)

Cafetière	Callebaut Hot Chocolate
£5.00	£4.50

Decaffeinated coffee available upon request

Children's Menu

Starters

Homemade soup of the day £3.95 (v) (1) (2) (3)
Served with bread & butter

Chips £2.95 (v)
Tiptree tomato ketchup

Garlic bread £2.95 (v) (2)

Mains

Chicken goujons £6.95
Fries, buttered carrots

Goujons of plaice & chips £7.95
Fries, pea purée

Macaroni cheese £6.50 (v)
Gran Mantovano crumb (optional)

Desserts

Chunky fresh fruit platter £4.75 (v)
With fruit flavoured yoghurt

Warm chocolate brownie £4.75 (v)
Vanilla ice cream

Trio of our own ice creams or sorbets £4.75 (v)
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