

GREYFRIARS

Table d'hôte

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

Dinner: Monday to Saturday 5.30p.m. - 7.00p.m.

2 Courses £21.00 3 Courses £26.00

Starters

Homemade soup of the day (v) (1) (2) (3)

Served with bread and butter

Dingley Dell ham hock terrine (2) (3)

Pickled baby vegetables, baby beets, mushroom ketchup, baby watercress

Wensum goat's cheese mousse & apple jelly (v) (2)

Candied beets, hazelnut & gingerbread

Smoked mackerel pâté

Granny Smith apple, sourdough wafers, mustard leaves, apple ketchup

Main courses

Day boats local 'catch of the day' in Pitfields artisan beer batter (2)

Fries, half lemon, tartar sauce, pea purée

Truffled macaroni cheese

Parmesan crumb, sakura cress

Wild Boar 'Sausage & Mash'

Wild boar & apple sausages, mashed potato, cauliflower purée, onion compote,
red wine jus, red mustard frills, garlic crisps

Roast chicken breast

Dauphinoise potato, sautéed Brussels sprouts, pancetta, sage stuffing, jus

Autumn squash risotto (v) (1) (2) (3)

Toasted pumpkin seeds, crispy sage

Desserts

GreyFriars' sticky toffee pudding (v)

Cinnamon tuile, banana ice cream

Winter berry Alaska

Crisp meringue, winter fruits, blackberry gel

Orange & almond crème brûlée (v)

Gingerbread toast, spiced poached pear, candied orange peel

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.