

GREYFRIARS

Oysters

Mersea Rock available all year round,
Colchester native from October to March
Served traditionally with lemon,
shallot vinegar, Tabasco on ice

Mersea Rock	Colchester Native
Three £12.50	Three £16.50
Six £25.00	Six £33.00

Starters

Norfolk asparagus soup £8.95 (GF)
Sautéed asparagus, chorizo, crème fraîche

Norfolk asparagus £10.95 (V) (GF) (DF on request)
Grilled or poached
Poached egg, hollandaise

French onion soup £10.95
Gruyère, crouton

Bavette tartare £11.95 (GF) (DF)
Smoked anchovy mayonnaise, sourdough crisp, red
meat radish, crisp capers

Colchester seafood cocktail £15.95 (GF) (DF)
Lobster, Cornish crab, crevettes,
pickled cucumber, Iceberg

Tempura Norfolk asparagus £10.95 (V) (VE) (DF)
Nori seaweed, tōgarashi, light soy sauce

Pan fried local pigeon* £11.95 (GF)
Chestnut & potato terrine, sautéed savoy cabbage,
slow cooked leg, game jus

Tuna Tataki £14.95
Seared Tōgarashi spiced yellow fin Tuna loin, Asian
cucumber salad, Ponzu soy, miso mayonnaise

à la carte Menu

Lunch & Dinner: Monday to Sunday

Main Courses

Beef Wellington £34.95
Truffle pomme purée, Savoy cabbage & red onion,
mushroom Duxelles, Madeira jus

Roasted lamb rump £28.95
Minted honey crust, dauphinoise potatoes, roasted
root vegetables, Roscoff onion

Pan fried hake £27.95 (GF)
Crab & asparagus salsa, crushed confit new potatoes,
asparagus beurre blanc, salsify crisps

Vegetable ballotine £19.95 (V) (VE) (GF) (DF)
Purple carrots, pomme purée, crispy mushrooms,
Crown Prince pumpkin & sage velouté

Free range corn fed chicken £25.95
Pappardelle pasta, Norfolk asparagus, broad beans,
peas, marjoram, wild garlic cream, Parmesan

Seared venison loin £27.95
Glazed pearl barley, slow roasted turnip,
Désirée potato tuille, winter kale, red wine jus

Risotto primavera £18.50 (V/VE/DF on request)
Mixed green vegetables, Parmesan

Steak

From our kamado-style ceramic charcoal grill

8oz Fillet steak £32.95 (GF) (DF)

8oz Dry aged Sirloin steak £29.95 (GF) (DF)

10oz Dry aged Sirloin steak £34.95 (GF) (DF)

Served with hand cut chips, roasted shallot, tomato and a
choice of Béarnaise, blue cheese or peppercorn sauce

Side orders £3.95

Norfolk asparagus, buttered or olive oil (V) (VE) (GF) (DF)

Mixed green vegetables (V) (VE) (GF) (DF)

Seasonal broccoli and chilli (V) (VE) (GF) (DF)

Hand cut chips or rosemary fries (V)

Truffle mashed Maris Piper potato (V) (GF)

Carrots, buttered or olive oil (V) (VE) (GF) (DF)

Dauphinoise potatoes (V) (GF)

Dressed mixed leaf salad (V) (VE) (GF) (DF)

Truffle fries, Parmesan £4.95

(V) denotes vegetarian option (VE) denotes vegan option (GF) denotes gluten free option (DF) denotes dairy free option available upon request

** Game birds may contain lead shot 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.