

GREYFRIARS

à la carte Menu

Lunch & Dinner: Monday to Sunday

Main Courses

Beef Wellington £34.95

Truffle pomme purée, slow cooked carrot, chestnuts, king oyster mushroom, redcurrant jus

Roasted lamb rump with dukkah seasoning £28.95

Herb puy lentils, smoked parsley root, nibbed buttermilk, fenugreek jus, parsley oil

Pan fried halibut £23.95 (2)

Confit potatoes, roasted Jerusalem artichoke purée, leeks, broccoli, king oyster mushroom, fennel & lime fumet

Winter vegetable ballotine £19.95 (v) (1) (2) (3)

Purple carrots, pomme purée, crispy mushrooms, Crown Prince pumpkin & sage velouté

Pork tenderloin £26.95 (2)

Marinated hispi cabbage, duck fat roasted pommes Anna, buttercup squash purée, red wine jus

Whole lemon sole £26.50 (2)

Jerusalem artichoke purée, salsify crisp, sauce Bercy

Seared venison loin £27.95

Glazed pearl barley, slow roasted turnip, Désirée potato tuille, winter kale, red wine jus

Crown Prince pumpkin risotto £17.50 (v) (1) (2) (3)

Roasted acorn squash, crispy goat's cheese, toasted seeds, rosemary oil

Oysters

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

Mersea Rock
Three £12.50
Six £25.00

Colchester Native
Three £13.50
Six £27.00

Starters

Sweet potato soup £8.25 (v) (1) (2) (3)

Coconut & lime crisps

French onion soup £10.95

Gruyère, crouton

Bavette tartare £11.95 (2) (3)

Smoked anchovy mayonnaise, sourdough crisp, red meat radish, crisp capers

Colchester seafood cocktail £15.95 (2) (3)

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

Pan fried local pigeon* £11.95 (2)

Chestnut & potato terrine, sautéed savoy cabbage, slow cooked leg, game jus

Scallop & crab 'lasagne' £13.95

Celeriac, pickled apple, sea vegetable, lemongrass bisque

Hay baked beetroot tartare £9.95 (v) (3)

Goat's curd mousse, crispy beetroot, red vein sorrel

Steak

From our kamado-style ceramic charcoal grill

8oz Fillet steak £32.95 (2) (3)

8oz Dry aged Sirloin steak £29.95 (2) (3)

10oz Dry aged Sirloin steak £34.95 (2) (3)

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

Side orders £3.95

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

Seasonal broccoli and chilli (v) (1) (2) (3)

Hand cut chips or rosemary fries (v)

Truffle mashed Maris Piper potato (v) (2)

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

Herb crushed new potatoes (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

** 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.