

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

Heirloom tomato consommé £8.95
(V) (GF) (VE/DF on request)

Marinated Heirloom tomatoes,
basil mousse, micro basil

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 £18.95 (GF) (DF)
Lobster, Cornish crab, crevettes,
pickled cucumber, Iceberg

Textures of beetroot £10.50
(V) (GF) (VE/DF on request)
Beetroot panna cotta, pickled beetroot,
yuzu gel, beetroot powder

Pan fried local wood pigeon* £11.95 (GF) (DF)
Beetroot relish, pickled beetroot,
poached pear, beetroot leaves

Sea bass sashimi £12.95 (GF) (DF)
Pickled chilli & shallots, blood orange,
oregano, olive oil & lemon foam

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

Sandon Lodge Farm, Essex lamb £32.95
Rosemary & oregano lamb rack,
honey & mint lamb loin, braised shoulder bon bon,
dauphinoise potatoes, spring vegetables, mint jus

Fillet of cod £27.95 (GF)
Oregano & garlic confit potatoes, dulse seaweed,
sea kale, pickled grapes, samphire, lemon foam,
white wine & lemon beurre blanc

Dingley Dell Pork Belly £28.95 (GF)
Slow braised pork cheek, dauphinoise potatoes,
pressed Yorkshire rhubarb, rhubarb gel,
crushed marjoram peas, celeriac purée, jus

Pan fried chicken supreme £27.95 (GF)
Fondant potato, wilted spinach, chorizo crisp,
sweetcorn purée, charred sweetcorn, red wine jus

Salt baked Celeriac £22.50 (V) (VE) (GF) (DF)
Black truffle, Braeburn apple, cashew cream cheese,
purple carrot, red meat radish, roasted dates,
root vegetable crumb

Summer vegetable risotto £19.50 (V) (GF) (VE/DF on request)
Baby courgettes, yellow courgette, broad beans, pea purée,
French beans, petit pois, Parmesan tuile, lemon foam

East Anglian rare breed 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

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

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

Hand cut chips or rosemary fries (V)

BBQ hispi cabbage, seaweed butter (V) (GF)

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

Dauphinoise potatoes (V) (GF)

Marinated Heirloom tomatoes (V) (VE) (GF) (DF) £4.95

Truffle fries, Parmesan £4.95

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

** 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.