

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

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

Essex 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 Essex 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

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

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

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

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

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

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

Essex 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

** 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.