

# 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 dukkah spiced lamb rump £28.95

Herb puy lentils, smoked parsnip 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

#### 8oz Fillet Steak £29.95 (2) (3)

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

#### 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	Colchester Native
Three £12.50	Three £13.50
Six £25.00	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

### 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.