

# GREYFRIARS

## à la carte Menu

Lunch & Dinner: Monday to Sunday

### 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

### Main Courses

Beef Wellington £32.95  
Truffle pomme purée, slow cooked carrot, chestnuts,  
king oyster mushroom, redcurrant jus

8oz Fillet Steak £29.95 (2) (3)  
Hand cut chips, roasted shallot, tomato  
Served with a choice of Béarnaise, blue cheese or peppercorn sauce

Pan fried halibut £21.95 (2)  
Confit potatoes, roasted Jerusalem artichoke purée, leeks,  
broccoli, king oyster mushroom, fennel & lime fumet

Herb linguini £17.25 (v) (1) (2) (3)  
Confit & cherry tomatoes, broad beans,  
confit lemon, pine nuts, rocket, basil oil

Dingley Dell cured pork belly £18.95 (2)  
Sweet potato dauphinoise, charred leek purée,  
apple, crackling, red wine jus

Whole lemon sole £26.50 (2)  
Jerusalem artichoke purée,  
salsify crisp, sauce Bercy

Crown prince pumpkin risotto £17.50 (v) (1) (2) (3)  
Roasted acorn squash, crispy goat's cheese,  
toasted seeds, rosemary oil

Medley of Essex lamb £21.95  
(Herb crusted lamb rack, seared lamb loin)  
Orzo, feta, grapefruit, rosemary, garlic & caper purée

### Side orders £3.95

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