

GREYFRIARS



Desserts

GreyFriars' fruit cocktail £6.95 (v) (1) (2) (3)

Melon, kiwi, mango, passion fruit, pineapple & passion fruit consommé,
tropical sorbet, pineapple crisp

Apple Tarte Tatin £7.45 (v)

Vanilla ice cream

Orange & almond crème brûlée £7.25 (v) (2)

Almond biscuit, blood orange, candied orange peel

Glazed milk chocolate mousse £7.25

Lime jelly, peanut brittle, caramel sauce, lime ice cream

Baked Alaska £6.95 (2)

Crisp meringue, mixed fruits, blackberry gel

GreyFriars' sticky toffee pudding £6.25 (v)

Cinnamon tuile, vanilla ice cream

Selection of our own ice creams & sorbets £6.50 (v) (1)

Please ask for today's choices

Great British artisan cheese plate £10.95 (v) (2)

Quince jelly, savoury biscuits, walnuts, celery & grape

GreyFriars' Tea Selection £3.50

The following tea is sourced and selected by Rare Tea Company
Speedy Breakfast, Royal Air Force Breakfast Blend, Earl Grey, Whole Green Leaf,
White Peony, Wild Rooibos

Herbal Infusions £3.50

Sri Lankan Lemongrass, English Peppermint, English Chamomile

Coffee & Hot Chocolate

Espresso, Americano £3.00

Large Espresso, Macchiato £3.50

Cappuccino, Latte £3.50

Hot Chocolate £3.50

(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

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.