

GREYFRIARS

Table d'hôte

Monday to Sunday, Midday - 6.00 p.m.

2 Courses £25.00

3 Courses £30.00

Starters

Norfolk asparagus soup (GF)
Sautéed asparagus, chorizo, crème fraîche

Ham hock terrine (GF) (DF)
Celeriac remoulade salad, pickled onion,
orange, Melba toast

Tempura Norfolk asparagus (V) (VE) (DF)
Nori seaweed, tōgarashi, light soy sauce

Main courses

Prosciutto wrapped chicken ballotine (GF)
Crushed herb new potatoes, lardons, pearl onions, creamed
peas, baby gem, red wine jus

Fish Pie

Fish & prawn mornay, boiled egg, dill,
topped with creamed potato with panko crumb

6oz rump steak (£3.00 supplement) (GF) (DF)
Hand cut chips, roasted shallot, tomato
Served with peppercorn sauce

Plaice Goujons

Rosemary fries or hand cut chips,
pea purée, tartare sauce, lemon

Risotto primavera (V/VE/DF on request)
Mixed green vegetables, Parmesan

Desserts

GreyFriars' sticky toffee pudding (V)
Cinnamon tuile, vanilla ice cream

Pineapple tarte tatin (V) (VE) (GF) (DF)
Pineapple crisp, coconut sorbet

Trio of our own ice creams or sorbets (V) (VE) (GF) (DF)
Please ask a member of staff for today's choices

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)
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

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

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.