

# GREYFRIARS

## Table d'hôte

Lunch: Monday to Saturday, Midday - 2.30p.m.

Dinner: Monday to Saturday, 5.30p.m. - 7.00p.m.

2 Courses £21.00    3 Courses £26.00

### Starters

Homemade soup of the day (v) (1) (2) (3)

Served with bread and butter

Braised pork cheek

Crispy ham hock & black pudding bon bon, apple & rhubarb compote,  
carrot & ginger purée, crackling

Essex asparagus & Freekeh salad (v) (1) (3)

Ricotta, red & yellow dried tomatoes, lime,  
pine nuts, pistachio, honey dressing

### Main courses

Day boats local 'catch of the day' in Pitfields artisan beer batter (2)

Fries, half lemon, tartar sauce, pea purée

Steak, ale & mushroom pie (2) (3)

Mashed potato, red cabbage braised with port & cinnamon

Asparagus & pea risotto (v)

Asparagus spears, peas, broad beans, pea shoots

### Desserts

GreyFriars' sticky toffee pudding (v)

Cinnamon tuile, vanilla ice cream

Baked Alaska (2)

Crisp meringue, mixed fruits, blackberry gel

Trio of our own ice creams or sorbets (v) (1) (2) (3)

Please ask a member of staff for today's choices

(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.