

GREYFRIARS

Table d'hôte

Monday to Sunday, Midday - 6.00 p.m.

2 Courses £21.00

3 Courses £26.00

Starters

Local asparagus soup (v) (1) (2) (3)
Shaved local asparagus, lime crème fraîche

Ham hock terrine (2) (3)
Celeriac remoulade salad, pickled onion,
orange, Melba toast

Truffle mushroom bon bons (v)
Herb risotto, pickled carrot, carrot & ginger purée

Main courses

Prosciutto wrapped chicken ballotine (2)
Crushed herb new potatoes, lardons, pearl onions,
creamed peas, baby gem, red wine jus

'Catch of the day' in Meantime ale batter (2) (3)
Hand cut chips, half lemon, tartare sauce, pea purée

6oz rump steak (£3.00 supplement) (2) (3)
Hand cut chips, roasted shallot, tomato
Served with peppercorn sauce

Local asparagus risotto (v) (1) (2) (3)
Shaved asparagus, peas, broad beans,
lemon foam, Gran Mantovano crisp

Desserts

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

Pineapple tarte tatin (v) (1) (2) (3)
Pineapple crisp, coconut sorbet

Trio of our own ice creams or sorbets (v) (1) (2) (3)
Please ask a member of staff for today's choices

Side orders £3.75

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

Hand cut chips or rosemary fries (v) (1) (2) (3)

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

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.