

# GREYFRIARS

## Bar, Lounge & Terrace Menu

### 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

### Small Bites

Devilled whitebait, citrus mayo £5.50 (2) (3)

Hand cut chips or rosemary fries £3.95 (v)

Mushroom frits £3.95 (v) (1) (3)

Pan fried padron peppers £4.50 (v) (1) (2) (3)

Goujons of plaice, tartare sauce £9.95

Goujons of chicken £7.95

Wild boar & apple sausage roll £7.25  
Apple salad, tomato & chilli jam

### Starters & Salads

Classic Caesar salad £8.95

Cos lettuce leaves, Caesar dressing, toasted croûtons,  
Gran Mantovano shavings, anchovies

Chicken Caesar salad £12.95

French onion soup £10.95  
Gruyère, crouton

Sweet potato soup £8.25 (v) (1) (2) (3)  
Coconut & lime crisps

Colchester seafood cocktail £15.95 (2) (3)  
Native lobster, native crab, prawn,  
pickled cucumber, Iceberg

Smoked ham hock terrine £9.95 (3)  
Celeriac remoulade salad, pickled onion,  
orange, Melba toast

### Sandwiches

(All sandwiches served with rosemary fries)

Mature cheddar toasted sandwich £5.95 (v) (2)

Mature cheddar cheese & ham  
toasted sandwich £7.95 (2)

GreyFriars club sandwich £12.50 (2)  
Grilled chicken, bacon, little gem lettuce,  
tomato, mayonnaise

Seafood cocktail sandwich £13.95 (2) (3)  
Native lobster, native crab, prawn,  
pickled cucumber, Iceberg

### Main Courses

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

'Catch of the day' in Meantime ale batter £14.95 (2) (3)  
Fries, half lemon, tartare sauce, pea purée

GreyFriars Burger £16.95  
Caramelised red onion, gem leaves, tomato, mayonnaise,  
mustard relish, rosemary fries or hand cut chips

6oz Rump Steak £17.95 (2) (3)  
Hand cut chips, roasted shallot, tomato  
Served with a choice of Béarnaise,  
blue cheese or peppercorn sauce

Buttermilk fried chicken burger £15.95  
Tomato, lettuce, smoked anchovy mayonnaise,  
rosemary fries or hand cut chips

Goujons of plaice £16.50  
Fries, half lemon, tartare sauce, pea purée

Winter vegetable ballotine £19.95 (v) (1) (2) (3)  
Purple carrots, pomme purée, crispy mushrooms,  
Crown Prince pumpkin & sage velouté

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

(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.

## Desserts

Rhubarb panna cotta £7.95 (2)  
Almond & oat crumb, poached rhubarb,  
sugar tuile, toasted almond ice cream

Warm chocolate brownie £6.50 (v) (2)  
Chocolate crumb, vanilla ice cream

Pineapple tarte tatin £8.25 (v) (1) (2) (3)  
Pineapple crisp, coconut sorbet

GreyFriars sticky toffee pudding £7.95 (v)  
Cinnamon tuile, vanilla ice cream

Great British artisan cheese plate £11.50 (v) (2)  
Quince jelly, savoury biscuits, walnuts, celery & grapes

Trio of our own ice creams or sorbets £6.75 (v) (1) (2) (3)  
Please ask for today's choices

## GreyFriars' Cream Tea £7.50

Baked scones served with clotted cream and home-made strawberry  
preserve with a pot of tea of your choice, served with milk or lemon

Finger sandwich selection £8.95  
(please see selection below)

Lounge Afternoon Tea £14.95  
Sandwiches

Maldon smoked salmon, caper butter | Horseradish bread

Roasted ham, red onion chutney | Tomato bread

Cucumber, cream cheese | Tarragon bread

Coronation chicken rolled in roasted almonds | Caraway seed bread

Free range egg mayonnaise, watercress | White bread

Alternatively, with our Vegetarian or Vegan sandwich selection

Caramelised red onion, grilled courgette | Tomato bread

Hummus, roasted red pepper | Horseradish bread

Aubergine purée, pomegranate | Caraway bread

Cucumber, mint chickpea mayonnaise | Tarragon bread

Avocado, baby gem, tomato | White bread

&

Scones

Baked scones served with clotted cream and home-made strawberry  
preserve with a pot of tea of your choice, served with milk or lemon

## GreyFriars' Tea Selection £3.50

# JING

The following tea is sourced and  
selected by **JING Tea**

Assam Breakfast  
Assam, India

Earl Grey  
Ruhuna, Sri Lanka

Darjeeling Second Flush  
West Bengal, India

Organic Jade Sword  
Hunan, China

Jasmine Silver  
Needle Yunnan, China

White Peony  
Fujian, China

Lemon Verbena  
Agadir, Morocco

Peppermint Leaf  
Bavaria, Germany

Chamomile Flowers  
Slavonia, Croatia

## GreyFriars scones £2.00 each (v)

Plain, Fruit or Cheese  
Served with butter

## Nespresso Coffee

Americano £3.00 Espresso £3.00

Espresso Large £3.50 Flat White £3.50

Macchiato £3.50 Cappuccino £3.50

Latte £3.50 Iced Coffee £3.50

Plus your choice of syrup, caramel, vanilla,  
cinnamon, hazelnut or chocolate (25p extra)

Cafetière  
£5.00

Callebaut Hot Chocolate  
£4.50

Decaffeinated coffee available upon request

## Children's Menu

### Starters

Homemade soup of the day £3.95 (v) (1) (2) (3)  
Served with bread & butter

Chips £2.95 (v)

Tiptree tomato ketchup

Garlic bread £2.95 (v) (2)

### Mains

Chicken goujons £6.95

Fries, buttered carrots

Goujons of plaice & chips £7.95

Fries, pea purée

Macaroni cheese £6.50 (v)

Gran Mantovano crumb (optional)

### Desserts

Chunky fresh fruit platter £4.75 (v)

With fruit flavoured yoghurt

Warm chocolate brownie £4.75 (v)

Vanilla ice cream

Duo of our own ice creams or sorbets £4.50 (v)

Please ask for today's selection

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