

# GREYFRIARS

COLCHESTER



## A la Carte Menu

### Mersea Oysters

Served traditionally with lemon, shallot vinegar, Tabasco on ice

Six £ 6.50

Nine £9.25

Twelve £11.95

## Starters

Watercress and pea soup £6.00

Suffolk ham hock, chives

Colchester seafood cocktail £10.95

Pickled cucumber, baby gem, lobster, prawn, Colchester crab

Marsh Pigs' British Charcuterie £7.50

Fennel salami, garlic & black pepper coppa, short hornbresaola,  
home cured beets, pickled vegetables, lemon oil

Pan-seared Orkney Scallops £11.95

Confit leeks, samphire, lemon gel

Warm tartlet of Vulscombe Goat's cheese £7.50 (v)

Baby onion, braised chicory, William's pear chutney

Cumbria smoked Scottish salmon with lemon caviar £11.95

Horseradish, apple, baby watercress, onion toast

Heirloom tomato salad £6.95 (v)

Broad bean mousse, tomato caviar, chilled tomato consommé

Suffolk roasted pigeon £7.95

With charred chicory, green bean, cob nut salad, quince glaze

Blackwater sea bass ceviche £8.95

Amarillo chilli, lime, ginger, avocado, red onion

(v) denotes vegetarian option

Food Allergies and intolerances: Before ordering please speak to a member of our 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.

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## Mains

Roasted rump of Braxted Park lamb £17.50

Candied beets, wild mushrooms, heritage carrot purée, pressed lamb belly, thyme jus

Blackwater sea bass £16.95

Salt marsh local samphire, baby fennel, Colchester oyster, saffron broth

Pan roasted Norfolk Black chicken breast £14.50

Confit leg, Goat's cheese & potato gratin, grilled gem lettuce, baby carrot, thyme jus

Dedham Vale beef fillet £23.50

6oz fillet, white onion purée, buttered curly kale, beef jus

Dingley Dell pork tenderloin £16.95

Butternut squash purée, black pudding, slow cooked pork belly, potato Galette, scallions

Roasted Mersea Island cod fillet £15.50

Risotto of mascarpone, watercress purée, grilled baby leeks, soft poached hen's egg

10oz Dedham Vale rib eye of beef 28 day aged £22.95

Twice cooked hand cut chips, vine tomatoes, Portobello, Béarnaise

Handmade gnocchi with textures of fennel £12.50 (v)

Confit baby fennel, fennel purée, Suffolk Blue cheese velouté shaved Parmesan (optional)

## Side orders and salads £2.95

Wilted spinach leaves

Hand cut chips

Jersey royals

Mashed Maris Piper potato

Glazed heritage carrots

Curly kale

Mixed baby leaf salad rapeseed oil

Heirloom tomato and red onion salad

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## Desserts

GreyFriars' sticky toffee pudding £5.75 (v)  
Cinnamon tuiles, banana ice cream

Great Oakley, Essex farmed rhubarb £6.50  
Rhubarb posset, vanilla short bread, rhubarb compote, ginger ice cream

Salted caramel chocolate tart £6.50 (v)  
Cardamom cream, salted caramel, passion fruit, textures of white chocolate crumble

Tonka bean Panna Cotta £6.50  
Honeycomb, basil, strawberry salad

Trio of our own ice creams or sorbets £5.50 (v)  
Please ask a member of our team for today's selection

Great British Artisan cheese plate £8.00 (v)  
Shipcord extra mature Cheddar, Lancashire Kirkham's, Tunwort,  
Ellingham baby Goat's, Suffolk Blue served with quince jam,  
walnuts, apple, selection of English cheese biscuits

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## GreyFriars Tea Selection

£3.00



The following tea is sourced and selected by Rare Tea Company

### Speedy Breakfast

A blend of black teas from Satemwa, a small, family run garden in the Shire Highlands of Malawi. Remarkably strong, rich and comforting, it is perfect with milk.

### Royal Air Force Breakfast Blend

Hand-crafted black tea with a unique depth of flavour combining soft floral notes and satisfying complexity. It has a rich and aromatic nose with a deep, malty finish.

### Earl Grey

Single estate, hand crafted black tea with and natural bergamot from ancient Calabrian citrus groves. Clean and exceptionally bright, it can be enjoyed with milk or a twist of lemon zest.

### Whole Green Leaf

Gentle, clean and refreshing China tea, made in the same place and in the same way for 3000 years. It is the antithesis of bitter, mass produced green teas.

### White Peony

A pure white China tea. Entirely hand-made from tender spring buds and new leaves. It has a gentle sweetness combined with fresh grassy notes with and hints of apricot and peach.

### Wild Rooibos

The real Red Bush from the Cederberg Mountains of South Africa. Richly delicious caffeine free infusion. Can be enjoyed on its own or with milk and sugar.

## Herbal Infusions

### Sri Lankan Lemongrass

Amba Estate, Ravanna Falls, Sri Lanka

A smooth, rich herbal infusion with flavours of cut hay and lemon drops.

This uniquely complex and full-bodied lemongrass is grown in a remote mountain tea garden above the Ravanna falls, Sri Lanka.

### English Peppermint

Tregothnan Botanical Gardens, Cornwall, UK

A rare English peppermint grown in Cornwall on the Tregothnan Estate, established in 1335.

Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint.

### English Chamomile

Tregothnan Botanical Gardens, Cornwall, UK

Grown in a botanical garden on the Tregothnan Estate in Cornwall.

These chamomile flowers are extraordinarily sweet, pure and aromatic.

The taste of summer meadows.

## Coffee & Hot Chocolate

Americano	£2.50
Espresso	£2.50
Large Espresso	£3.00
Macchiato	£3.00
Cappuccino	£3.00
Latte	£3.00
Hot Chocolate	£3.50

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## Dessert wines

	Glass 125ml	Bottle
Moscato d'Asti DOCG 'Nivole', Michele Chiarlo, Piedmont, Italy, 2014 A gently sparkling dessert wine with a silky texture and a lingering finish		£21.00
Berton Reserve Botrytis Semillon, Riverina, Australia, 2013 Honeyed flavours of peach and dried apricots are well balanced by a refreshing, natural acidity		£24.00
Essensia Orange Muscat, Quady Winery, California, USA, 2013 Sweet oranges and apricots on the palate with bittersweet orange marmalade notes		£31.00
Castelnau de Suduiraut, Sauternes, France, 2008 A delicious sweet, honeyed, toasty blend of 90% Semillon and 10% Sauvignon Blanc from the Sauternes appellation	£8.00	£39.00
Vidal Icewine, Pelee Island, Ontario, Canada, 2008 Lusciously sweet and smooth with rich, aromas of apricots and peaches and notes of orange zest, dried apricot and fig		£109.00

## Armagnac, Brandies and Ports

Remy Martin Coeur de Cognac	£8.00
Hine Rare VSOP	£9.00
Armagnac, Baron de Sigognac	£8.50
Calvados, Henri de Querville	£8.50
Taylor's 2007 LBV	£5.00
Warres Otima 10yr Tawny	£6.00

Liqueurs are also available. Please ask your waiter if you wish  
to see the full list of all the above.