

GREYFRIARS

COLCHESTER



Table d'hôte

(Lunch Midday – 2.30pm) (Dinner 5.30pm – 7.00pm)

Please note this menu is only available to parties of up to six people

2 courses £16.00 3 courses £19.50

Starters

Homemade soup of the day

Served with artisan bread and butter

Cumbria smoked Scottish salmon with lemon caviar

Horseradish apple, baby watercress, onion toast

Marsh Pigs British charcuterie

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

Heirloom tomato salad (v)

Broad bean mousse, tomato caviar, chilled tomato consommé

Garden leaf salad (v)

Suffolk baby leaves, rapeseed oil & pomegranate dressing

Colchester crab & wild mushroom ravioli

Buttered leeks, marjoram, carrot velouté

Main Courses

Day Boats local Mersea Island cod in Pitfields artisan beer

Chunky chips, half lemon, tartar sauce, pea purée

Chargrilled “Spatchcock” with lemon and black pepper

Maldon sea salt & thyme roasted baby potatoes, garden salad

Autumn squash & butternut risotto (v)

Autumn squash & butternut purée, fried sage leaves, Parmesan (optional)

Short rib Dedham Vale beef tortellini

White onion soubise, black truffle butter, wilted spinach

Handmade gnocchi with textures of fennel (v)

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

Desserts

Vanilla cheesecake with mango ganache

Crystalized raspberries, honeycomb

Trio of our home made ice-creams or sorbets (v)

Please ask a member of staff for today's choices

Great Oakley Essex farmed rhubarb (v)

Rhubarb posset, vanilla short bread, rhubarb compote, ginger ice cream

Salted caramel chocolate tart (v)

Cardamom cream, salted caramel, passion fruit, textures of white chocolate crumble

GreyFriars' sticky toffee pudding (v)

Cinnamon tuiles, banana ice cream

(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 a member of our team.