



**Marsh Pigs Short Horn bresaola**

With home cured beets, pickled vegetables & lemon oil

**Spiced fish soup**

With red mullet and capsicum & olive tapenade

**Fresh asparagus and parmesan feuilleté**

Chive lemon butter sauce

**Roasted rump of Braxted Park lamb**

With a wild mushroom Rosti, buttered leeks, carrot puree, rosemary scented jus

**Pan seared line caught Blackwater sea bass**

Wilted spinach, white bean, scallion with clam, chorizo broth

**Heritage tomato tarte tatin with Tickle More Goat's cheese**

Broad bean and rocket salad with charred button onions, grilled baby gem lettuce basil oil

**Warm baked william's pear almond tart**

Old fashioned Vanilla Custard & Clotted cream

**Salted caramel chocolate tart**

With salted caramel, cardamom cream and textures of white chocolate crumble

**Cinnamon crème brûlée**

Granny Smith green apple sorbet, apple crisp and raisin biscotti

**Trio of our homemade ice-creams or sorbets**

Please ask a member of staff for today's choices

**Great British artisan cheese plate (£4.00 supplement)**

Shipcord extra mature cheddar, Lancashire Kirkham's, Tunwort, Ellingham baby goats, Suffolk blue served with quince jam, walnuts, apple, selection of English cheese biscuit

# GREYFRIARS

COLCHESTER

