

GREYFRIARS

COLCHESTER



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

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