

## STARTER

<b>THE PERFECT PEA SOUP (V)</b> black olive & goat's cheese M/SO	7.00
<b>HERITAGE TOMATO SALAD (V)</b> basil, bocconcini, rocket, shallot & caper dressing M/MU/E/SO	9.50
<b>OAK SMOKED SCOTTISH SALMON</b> fennel & confit lemon, dill crème fraîche M/F/E	9.75
<b>CHICKEN TERRINE</b> baby gem, parmesan mayo, anchovies & crispy pancetta MU/F/E	9.50
<b>SMOKED HADDOCK &amp; LEEK RISOTTO</b> crispy duck egg G/E/F/M	10.50
<b>BBQ BEETROOTS (V)</b> orange, chicory, pickled shallot & goats cheese M/MU/S	9.00

## MAINS

<b>THE GEORGE HOUSE BURGER</b> British excellence Beef burger, cheese, onion relish, roasted garlic mayo, baby gem, red onion & tomato, sesame toasted bun, skinny fries M/G/E/MU/SE	14.50
<b>BEER BATTERED NORTH ATLANTIC COD</b> chunky chips, crushed minted peas & tartar sauce M/G/E/MU/F	14.50
<b>COCONUT BRAISED CURRIED LENTILS (V)</b> roasted butternut squash, spinach pakoras, paneer cheese & coriander M/G/SU	13.50
<b>ROAST RUMP OF BRITISH LAMB</b> roasted courgettes, peppers & aubergine, thyme polenta chips M/C	19.50
<b>BREAST OF FREE-RANGE CHICKEN</b> crushed sweet potato, chorizo & wilted rocket c	17.50
<b>FILLETS OF PLAICE</b> roasted cauliflower, mussels, samphire & brown butter crumb M/F/MO	16.50
<b>WHOLE ROASTED HARISSA MARINATED BREAM</b> watercress & pomegranate salad, mint yogurt F/MU/M/S	15.50
<b>ROASTED FLAT MUSHROOM &amp; GOATS CHEESE BURGER (V)</b> roasted flat mushrooms, crispy goats cheese, onion relish, roasted garlic mayo, baby gem, red onion & tomato, sesame toasted bun, skinny fries SO/G/MK/E/MU	13.50

## THE GRILL AT THE GEORGE

Choose one of prime chargrilled cuts of local and quality meats served with roasted mushroom & plum vine tomatoes, watercress & red onion salad, skinny fries M/G/SU

• 12OZ DINGLEY DELL PORK T-BONE	22.00
• 3 BRITISH LAMB CHOPS	24.00
• 12OZ CHAPEL SMOKEHOUSE RIB EYE	30.00
• 8OZ CHAPEL SMOKEHOUSE FILLET STEAK	31.00

Choose a sauce

- Truffle butter M
- Green peppercorn M/C/SO
- Red wine bone marrow & shallot C/SO

We work with a network of local producers. wherever possible. We use quality, local, seasonal ingredients. When sourcing our produce, we look for the best product, but we always start local.



THE GEORGE  
COLCHESTER

AL A CARTE MENU

## SIDES

**TRUFFLE & PARMESAN FRIES** G/M  
5.95

All sides- 4.00

**HAND CUT TRIPLE COOKED CHIPS (V)** G

**ROASTED CABBAGE & BACON** M

**HOUSE SALAD (V)** MU

**MARINATED PLUM TOMATOES BALSAMIC DRESSING (V)**

**FINE BEANS SHALLOT & GARLIC (V)** M

Please speak with your server if you require our allergen lists

Our suppliers & kitchens handle numerous ingredients & allergens. It is not possible for us to guarantee that our dishes will be allergen free.

<b>C</b> celery	<b>G</b> gluten
<b>F</b> fish	<b>E</b> eggs
<b>MO</b> molluscs	<b>M</b> milk
<b>SE</b> sesame seeds	<b>N</b> nuts
<b>MU</b> mustard	<b>P</b> peanut
<b>SO</b> sulphur dioxide	<b>L</b> lupin
<b>S</b> soya	<b>CR</b> crustaceans



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