



THE GEORGE  
COLCHESTER

BAR MENU

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Served 12:00-19:00pm

### SMALL PLATES

MARINATED OLIVES (V) SO	4.95
HOUMMOS & PITTA (V) SO/G/SE	4.95
FOCACCIA - OLIVE OIL & BALSAMIC (V) SO/G/M/E	4.95
CRISPY HALLOUMI – SWEET CHILLI (V) M/SO/G	6.50
CRISPY BUTTERMILK CHICKEN WINGS SO/G/M	6.50
SPINACH PAKORA – MINT YOGHURT (V)SO/G/M	6.50
FILO TIGER PRAWNS – GARLIC MAYO G/F/M/E/MU	6.50
CHORIZO SAUSAGE ROLL – ROASTED PEPPER G/M/E	6.50
HAND CUT TRIPLE COOKED CHIPS G	5.00
TRUFFLE FRIES – PARMESAN G/M/SO	5.95

### SHARING PLATTERS

<b>FISH PLATTER</b>	24.50
Selection of smoked fish & shellfish, dill crème fraiche, fresh bread G/F/M/SO/E/CR/MU	
<b>MEAT PLATTER</b>	21.00
Selection of air cured meats, cheeses & pickles, fresh bread G/SO/MU/M/E	

*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.*

#### **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.

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