

## LUNCH MENU

Served 12:00-16:00

**THE GEORGE HOUSE BURGER** 14.50  
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

**BEER BATTERED NORTH ATLANTIC COD** 14.50  
chunky chips, crushed minted peas & tartar sauce M/G/E/MU/F

**ROASTED FLAT MUSHROOM & GOATS CHEESE BURGER (V)** 13.50  
roasted flat mushrooms, crispy goats cheese, onion relish, roasted garlic mayo, baby gem, red onion & tomato, sesame toasted bun, skinny fries SO/G/M/E/MU

**CAESAR SALAD** 9.00  
baby gem lettuce, parmesan, croutons, anchovies, Caesar dressing G/F/CR/E/MU

Add - Chicken, Smoked Salmon, Prawns @ 5.00

## SANDWICHES

All sandwiches are served with skinny fries

**THE GEORGE CLUB SANDWICH** M/E/G/MU 9.50

**SMOKED SALMON & PRAWN OPEN SANDWICH** M/G/F/CR/MU 9.00

**SALT BEEF GHERKIN & MUSTARD MAYO BAGEL** G/C/MU/M/E 9.00

**HALLOUMI, HOUMMOS & ROASTED PEPPER OPEN SANDWICH, TOASTED SEEDS (V)** G/SE/M 9.00

Upgrade to truffle fries 1.50

## SHARING PLATTERS

Served 12:00-19:00pm

**FISH PLATTER** 24.50  
Selection of smoked fish & shellfish, dill crème fraiche, fresh bread G/F/M/SO/E/CR

**MEAT PLATTER** 21.00  
Selection of air cured meats, cheeses & pickles, fresh bread G/SO/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.

<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



THE GEORGE  
COLCHESTER

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