

STARTER

SPICED BUTTERNUT SQUASH SOUP V squash mash, granola, crème fraîche, onion crisp M/N	6.95
CRISPY FRIED FETA V roasted figs, caramelised onion puree, pistachio, herb salad M/E/SO/N	9.45
TORCHED MACKEREL horseradish aioli, salt baked beetroot, dill oil, pickled beetroot MU/F/E/SO	9.95
CHICKEN TERRINE baby gem, parmesan mayo, anchovies & crispy pancetta MU/F/E/M	9.45
SESAME SEARED TUNA daikon, avocado, pickled ginger and wasabi, sesame and chilli soy F/SE/SO	10.45
TRUFFLED WILD MUSHROOM FRICASSÉE V celeriac puree, egg yolk, parmesan M/E	8.45
SMOKED HADDOCK & LEEK RISOTTO crispy duck egg G/E/F/M	10.45
PIGEON BREAST pickled blackberry, beetroot puree, quinoa, candied walnuts, game jus SO/M/N	8.95

MAINS

PAN FRIED VENISON LOIN butternut squash puree, girolles, braised chicory, confit ratte potato, madeira jus M/SO	22.95
BRAISED OX CHEEK mash potato, pearl onions, lardons, chantenay carrots, button mushrooms M/C/SO/G	20.95
PAN FRIED PHEASANT BREAST roasted squash, fondant potato, sauteed kale, chorizo crumb, game jus G/M/SO	18.95
KOREAN FRIED CAULIFLOWER VE carrot slaw, vegan lime mayo, spring onion, green beans, sesame seeds SE/S/SO/G	12.95
ROAST RUMP OF BRITISH LAMB roasted courgettes, peppers & aubergine, thyme polenta chips M/C	19.95
ROASTED CHICKEN BREAST malted celeriac puree, salt baked celeriac, pickle chicory, hazelnuts and chicken jus G/M/N/SO	15.95
FILLETS OF PLAICE roasted cauliflower, mussels, samphire & brown butter crumb M/F/MO	16.95
PAN SEARED MONKFISH lemon and ginger jasmine rice, curried lentils, coconut and lemongrass sauce F/SO/MU	18.95
ROASTED FLAT MUSHROOM & GOATS CHEESE BURGER V 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	13.45

THE GRILL AT THE GEORGE

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

• 12OZ PORK T-BONE	22.00
• 12OZ RIB EYE	30.00
• 8OZ FILLET STEAK	31.00

All our steaks are sourced from local supplier, John Colemans

Choose a sauce

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

Please ask your server if you require our vegan or gluten free menu*



THE GEORGE
COLCHESTER

SIDES

TRUFFLE & PARMESAN FRIES G/M
5.95

All sides- 3.95

HAND CUT TRIPLE COOKED CHIPS V G

ROASTED CABBAGE & BACON M

HOUSE SALAD V MU

TENDERSTEM BROCCOLI AND CHILLI OIL VE SO

FINE BEANS SHALLOT & GARLIC V M

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	P peanut
SO sulphur dioxide	L lupin
S soya	CR crustaceans



THE GEORGE
COLCHESTER

AL A CARTE MENU