

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
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
PAN FRIED PHEASANT BREAST roasted squash, fondant potato, sauteed kale, game jus M/SO	18.95
ROAST RUMP OF BRITISH LAMB roasted courgettes, peppers & aubergine, thyme polenta chips M/C	19.95
ROASTED CHICKEN BREAST celeriac puree, salt baked celeriac, pickle chicory, hazelnuts and chicken jus 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

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/SU

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

Choose a sauce

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

SIDES

TRUFFLE & PARMESAN FRIES M 5.95

All sides- 3.95

HAND CUT TRIPLE COOKED CHIPS (V)
ROASTED CABBAGE & BACON M
HOUSE SALAD (V) MU
MARINATED PLUM TOMATOES BALSAMIC DRESSING (V)
FINE BEANS SHALLOT & GARLIC (V) M

DESSERTS

ROASTED CHESTNUT BRÛLÉE quince gel, chestnut cream G/E/M/N	7.95
BLACKBERRY CHEESECAKE (V) hazelnut crumb, macerated blackberries, blackberry and rose gel M/G/E/N	7.45
COCONUT PARFAIT passionfruit gel, poached mango, coconut ganache, coconut crisp, mango and passionfruit sorbet	7.45
SELECTION OF SORBET <i>ask your server for our daily specials</i>	6.45

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

GLUTEN FREE MENU