

VEGAN MENU

STARTERS

SPICED BUTTERNUT SQUASH SOUP 6.95
squash mash, onion crisp N

QUINOA AND FREEKAH SALAD 7.95
roasted mixed squash, toasted pumpkin seeds, cranberries
& grapefruit vinaigrette SO/G

TRUFFLE WILD MUSHROOM FRICASSÉE 7.45
toasted sourdough G/SO

MAINS

ROASTED FLAT MUSHROOM BURGER 11.45
roasted flat mushrooms, onion relish, baby gem, red onion
& tomato, vegan toasted bun, skinny fries SO/MU

BEETROOT RISOTTO 10.95
salt baked beetroot, candied walnuts, onion crisp SO/MU

KOREAN FRIED CAULIFLOWER 12.95
carrot slaw, vegan lime mayo, spring onion, green beans, sesame seeds SE/S/SO/G

DESSERTS

APPLE AND PLUM CRUMBLE 7.45
vegan cream, compressed sour apple M/G/S/N

COCONUT PARFAIT 7.45
passionfruit gel, poached mango, coconut ganache, coconut
crisp, mango and passionfruit sorbet

SELECTION OF SORBET 6.45
please ask your server for our daily specials

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

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