

SUNDAY SAMPLE MENU

*our Sunday menu is subject to change weekly

STARTER

SPICED BUTTERNUT SQUASH SOUP V squash mash, granola, crème fraîche, onion crisp M/N	6.95
OAK SMOKED SCOTTISH SALMON fennel & confit lemon, dill crème fraîche M/F/E	9.75
CHICKEN TERRINE baby gem, parmesan mayo, anchovies & crispy pancetta MU/F/E	9.50

MAINS

ROAST BEEF roast potatoes, yorkshire pudding, seasonal veg & red wine jus M/G/E/SO	18.50
ROAST PORK roast potatoes, yorkshire pudding, seasonal veg & red wine jus M/G/E/SO	17.00
THE GEORGE HOUSE BURGER 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	14.50
BEER BATTERED NORTH ATLANTIC COD chunky chips, crushed minted peas & tartar sauce M/G/E/MU/F	14.50
COCONUT BRAISED CURRIED LENTILS (V) roasted butternut squash, spinach pakoras, paneer cheese & coriander M/G/SU	13.50

SIDES

TRUFFLE & PARMESAN FRIES G/M 5.95
All sides- 4.00
HAND CUT TRIPLE COOKED CHIPS (V) G
ROASTED CABBAGE & BACON M
HOUSE SALAD (V) MU
TENDERSTEAM BROCCOLI AND CHILLI OIL (V)

DESSERTS

BLACKBERRY CHEESECAKE hazelnut crumb, macerated blackberries, blackberry and rose gel M/G/E/N	7.50
CHOCOLATE ORANGE FONDANT Caramel sauce and vanilla ice cream M/G/E/S	8.95
ROASTED CHESTNUT BRÛLÉE maple shortbread, quince gel, chestnut cream G/E/M/N	7.95

We work with a network of local producers where 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
CR crustaceans	S soya



THE GEORGE
COLCHESTER

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