

the george grill

Rye Bay Scallop Festival Menu
Monday 18th February 2019 – Sunday 3rd March 2019

Tasting Menu with Wine Pairings

West Mersea No.2 Pacific Rock Oyster au Naturel
Lemon wedge & shallot vinegar

Scallop Ceviche
Lime, chilli, coriander and plantain crisps

2017 Dreissigacker Riesling, Rheinhessen, Germany

Pan-seared Scallops, Sauce Américaine
Crab & smoked pancetta pearl barley risotto

2017 Verdejo, Flor de Vetus, Rueda, Spain

Josper Roasted Scallops in the Shell
Wild Garlic & Crème Fraîche

2017 Côtes du Rhône Blanc, Domaine Tardieu-Laurent, Southern Rhône, France

Roast Pork Belly, Seared Scallops, Red Cabbage Jam, Pernod Jus

2014 Palazzo della Torre, Allegrini, Veneto, Italy

Rhubarb Panna Cotta, Rhubarb Sorbet

four courses £39.00 (£50 with wines)
six courses £59.00 (£75 with wines)

To maximise your dining experience, this menu is for the enjoyment of the entire table to choose from the four-course menu or the six-course menu.

Allergen information is available upon request from our front of house management team.

VAT included. A discretionary service of 10% will be added to your bill.

Wine is served in 100ml glasses