

the george grill

Crustacean

West Mersea No. 2's Pacific (Rock) Oysters

Au Naturel

Lemon Wedge & Shallot Vinegar (Gf, Df)

Rockefeller / Chimichurri

Grilled with Spinach / Piquant Herb Butter & Parmesan Gratin

Quarter £7 - Half £14 - Dozen £24

with a glass of Chapel Down Brut

Quarter £16 - Half £21 - Dozen £30

Wood Roast Giant Gambas with Chilli, Garlic & Fennel seeds,
Served with Dressed Salad Leaves £19 (Gf)

Wood Roast Lobster With Chilli, Garlic & Fennel Seeds,
Served With Dressed Salad Leaves (Gf)

Half £19 - Whole £38 (with chips)

Warm Lobster Salad, Tomato, Pancetta, New Potatoes & Leaves
(Gf)

Half £19 - Whole £38

- Main Course -

Wild Salmon

Dill Mash Potato, Citrus Sauce Vierge £19 (Gf)

Gnocchi

Agave Roasted Parsnip

Rainbow Chard, Roasted Hazelnut, Thyme Garlic Oil £14 (V, N)

Roast Lamb Rump

Wild Mushrooms, Truffled Mash Potato
Pumpkin Purée, Sage Vinaigrette £19 (Gf)

Squash & Pearl Barley Salad

Sprouting Broccoli, Sunblush Tomato, Red Onion, Pumpkin
Seeds, Black Olives, Basil & Balsamic Dressing £7/14 (Df, N, V)

Roast Pork Belly & Seared Scallops

Red Cabbage Jam, Pernod Jus £22 (Gf)

Wood Roast Rye Bay Scallops

Crab & Pearl Barley Risotto
Smoked Pancetta, Sauce Américaine £12/£23

Harvey's Ale Battered Local Cod Fillet

Rosemary Chips, Herby Peas & Lemon Mayonnaise £14 (Df)

10oz British Beef 'Bacon Blue' Burger

Roquefort, Bacon, Caramelised Onions, Salad, Gherkin
Balsamic Mayonnaise, Brioche Bun & Rosemary Chips £14

- Starter -

Jerusalem Artichoke & Parsnip Soup

Artichoke & Cumin Crisps £6 (V)

Potted Shrimp

Brown Crab, Pickled Cucumber, Sourdough £10

Moules Marinières

Kentish Cream, Shallots, Garlic & Parsley £8/£15

Scallop Ceviche

Lime, Chilli, Coriander & Plantain Crisps £10 (Gf, Df)

Salt & Pepper Squid

Fennel Seeds, Green Chilli
Roast Garlic Mayonnaise £8/£15 (Gf)

Duck Rillettes

Membrillo Salad, Herbs & Walnut Biscotti £9 (N)

Side Dishes £3.50

Dressed Salad Leaves, with Dijon Vinaigrette (Df, V)

Sautéed Seasonal Greens (Gf, V)

Chips with Rosemary Salt (Gf, Df, V)

Truffled Mash Potato (Gf, V)

Steaks Frites

Supplied by Royal Warrant Holder, Donald Russell Butchers

All Cooked in our Charcoal Fired Josper Oven

Roast Cherry Tomato, Onion Rings & Rosemary Chips
Peppercorn, Béarnaise Sauce or Café de Paris

8oz Onglet Steak £18

10oz Ribeye Steak £24

18oz Châteaubriand £55 (to share)

25oz Sirloin on the Bone £46 (to share)

Surf n' Turf

Half Wood Roast Lobster & 10oz Ribeye Steak £43

Whole Lobster & 18oz Châteaubriand (to share) £81

Whole Lobster & 25oz Sirloin on the Bone (to share) £75

Please enquire if you have any dietary needs

*All dishes may contain traces of nuts & gluten

V = suitable for Vegetarians. GF = Gluten Free *

N = contains Nuts. DF = Dairy Free

A discretionary 10% service charge will be added to your bill