

# the george grill

## Crustacean

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

#### Au Naturel

Lemon Wedge & Shallot Vinegar (Gf, Df)

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 -

### Pan-Fried Sea Bass

Saffron Lyonnaise Potatoes, Samphire, Clams £19 (Gf, Df)

### Josper Roast Lamb Rack

Crushed New Potatoes, Baby Spinach  
Blackberry & Wild Mushroom Jus £21 (Gf)

### Tempura Spring Vegetables

Sumac & Beetroot Yoghurt, Truffle Honey Vinaigrette, Asparagus  
Chicory, Spring Onion, Courgette, Pak Choi £14 (V, Df)

### Rye Bay Fish Pie

Horseradish Mash, Chives, Sea Beets, Kale, Peas £19

### Zesty Quinoa & Asparagus Salad

Radish, Peas, Kalamata Olives  
Toasted Walnut £7/£14 (Gf, Df, N, V)

### Wood Roast Rye Bay Scallops

Sweetcorn Relish & Rocket £12/£23

### Harvey's Ale Battered Local Cod Fillet

Rosemary Chips, Pea Purée & Tartare Sauce £14 (Df)

### 10oz British Beef 'Bacon Blue' Burger

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

## - Starter -

### Courgette, Lovage & Goats Curd Soup

Basil & Omega Seeds £6 (V)

### Potted Shrimp

Brown Crab, Pickled Cucumber, Sourdough £10

### Moules Marinières

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

### Salt & Pepper Squid

Fennel Seeds, Green Chilli

Roast Garlic Mayonnaise £8/£15 (Gf, Df)

### Watermelon & Feta Salad

Chorizo, Mint with Vinaigrette De Jerez £7/£14

### Chicken Liver Pâté, Apple Chutney

Crispy Onion Salad, Sourdough Toast £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)

Saffron Lyonnaise Potatoes (Gf, V)

## Steaks Frites

Supplied by Royal Warrant Holder, Donald Russell Butchers

### All Cooked in our Charcoal Fired Josper Oven

Roast Cherry Tomato, Tempura Spring Onion & Rosemary Chips  
Peppercorn, Béarnaise Sauce or Chimichurri Butter

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