# GEORGE'S BISTRO

#### Homemade Bread with Flavoured Butter

Served with every meal

# **Starters**

#### Whitby Crab & Prawn Cocktail

Bloody Mary dressing & lemon

#### Leak, Potato & Yorkshire Blue Cheese Soup

Chive crème fraiche

## Thai Chicken Spring Roll

Sweet chilli & lime

#### Posh Fish 'n' Chips

Yorkshire ale battered monkfish, double cooked chips, pea purée, tartare sauce

#### **Garlic Chestnut Mushrooms**

Chargrilled Bruschetta

# Mains

#### Roast

Aged Yorkshire beef, beef dripping potatoes, mature cheddar cauliflower cheese, orange & star anise braised carrots, charred hispi cabbage & dry cured bacon, bone marrow gravy

#### Pig on a Plate

Old spot pork belly on creamed cabbage, mini toad in the hole on pommery mustard mash, saltimbocca pork fillet with BBQ new season apples, cracking crumb, cider sauce

### Pan-Fried Sea Bass & King Scallops

Olive mash, roast butternut squash, chorizo picante, sun blushed tomatoes & herb velouté

#### **Butter Roast Chicken Breast**

Creamy wild mushroom & tarragon sauce, champ potatoes & wilted spinach

#### **Roasted Cauliflower Steak**

Cashew nut butter, tempura cauliflower fritters, toasted seeds, nasturtium oil, seaweed

Sides

Duck Fat Roast Potatoes with Rosemary & Sea Salt

**Buttered Greens with Mint Butter** 

Cauliflower Cheese

Orange & Star Anise Glazed Carrots

Creamed Savoy Cabbage with Pancetta, Wholegrain Mustard Cream

Extra Yorkshire Pudding 1.00

2 Courses 25.00 | 3 Courses 30.00