



Welcome to The George Hotel, where we blend comfort and class in true Yorkshire fashion, with well kept ales and modern British menu working around the best seasonal ingredients from local suppliers and growers. Our field to fork philosophy ensures our diners enjoy some of the very best produce our region has to offer. If you wish to know about any of our suppliers or products, please ask a member of our team.

Food allergies and intolerances - before ordering, please speak to a member of staff about your requirements.

To start

Seasonal soup

suitable accompaniments.....**£5.35** with

Kidderton Ash goat's cheese soufflé

White onion and thyme veloute, red onion marmalade, crispy shallots.....**£6.40**

Spring pea custard

baby vegetables, buttery croutons, truffle mayonnaise.....**£6.75** Poached

Smoked ham hock terrine

Egg yolk puree, piccalilli, puffed skin..... **£6.40**

Beef carpaccio

Tomato tartare, capers, parmesan crisps.....**£7.25**

Blowtorched mackerel

Giant cous cous, beetroot and apple salad, horseradish snow.....**£6.65**

Today's Specials are on the blackboard

Pub classics

(All pub classics are available as half portions)

Beer battered haddock

Chunky chips, mushy peas, tartare sauce, bread and butter.....**£13.25/8.95**

Bacon Chop(s)

Creamy mash, tenderstem broccoli, poached egg, chive cream..... **£13.80/9.95**

Whitby scampi

Chunky chips, garden peas, tartare sauce, dressed salad..... **£13.60/9.95**

Roast of the day

Roast potatoes, mixed vegetables, Yorkshire pudding, gravy..... **£11.25/8.95**

Shepherds pie

Crispy cheddar crust, minted greens..... **£12.50/9.50**

Side orders.....£3.00 each

Chunky chips

Skinny fries

Onion rings

Tender stem broccoli and toasted almonds

Thyme braised carrots

Green peppercorn sauce

The Main Event

Stone Bass poached in seaweed butter

Glass noodles, oriental vegetables, dashi, pickled radish, sesame..... **£14.60**

65 day salt ribeye steak

Field mushroom, vine tomatoes, brandy and peppercorn butter..... ***£20.50**
skinny fries and pickled onion rings

Barn reared chicken breast

Confit thigh croquette, pea puree, charred baby gem, braised peas, bacon and onions..... **£14.45**

Crispy belly pork

Braised cheek cottage pie, fillet medallion, creamed cabbage..... **£14.60**
sweetcorn textures

Salt aged hogget rump

Crispy shoulder fritter, dauphinoise potato, trio of broccoli, kohlrabi..... **£15.90**
Lowna Farm goats crabley

Sweet potato and squash tagine

Cous cous tabbouleh, smoked aubergine puree, minted yoghurt..... **£12.50**

Desserts

Please see our blackboard for chef's desserts

All our dishes are cooked to order and we may call on your patience during busy periods

* £6.00 supplement for residents on a meal inclusive package.

Meat from R & J Meats of Kirby Malzeard and Hartleys of Tholthorpe

Fish from Taylors at North Shields

Venison from Holme Farm of Sherburn in Elmet

Fruit and vegetables from Delifresh at St James Market Bradford

Larder essentials from Miller Foods of York

LUNCHTIME LIGHTERBITES

Chef's soup of the day
with suitable accompaniments
£5.35

All our sandwiches are served in a choice of white or granary bread and come with dressed leaves coleslaw and homemade crisps

Ciabatta or Baguettes £1.35 extra

Roast topside of beef, red onion jam, horseradish crème fraiche
£6.45

Classic BLT
£5.95

Wensleydale and apple chutney
£5.75

Smoked salmon, cream cheese and chives
£6.85

Brie and cranberry
£5.35

Home cooked ham and whole grain mustard
£5.55

Bacon and Brie
£6.40

Prawn Marie Rose
£7.15

Add a portion of skinny fries, chunky chips or onion rings £3.00

TOASTIES

Cheese and tomato or cheese and onion
£5.95

Ham and cheese
£7.50

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