

GEORGE'S BISTRO

— CLECKHEATON —

STARTERS

Crispy Potted Duck 8

Black sesame seed seaweed, mango, chilli & lime salsa, coriander shoots

Pine Roast Salmon 8

Shetland black potato salad, pickled fennel with pink grapefruit, watercress & caviar

The Full English 9

Doreen's black pudding, smoked pancetta, slow cooked duck egg, chestnut mushrooms, mushroom ketchup, home baked beans & duck fat fried bread

Lobster Mac 'N' Cheese 10

Parmesan & herb crumb, sweet onion jam, salty fingers

Seared King Scallops with Curried Parsnip Purée 9

Parsnip crisps, pomegranate, sea herbs

Cauliflower & Mature Cheddar Croquettes 7

Red pepper jam, spicy harissa yoghurt

Roasted Heritage Beetroots 7

Whipped Yellison goats' cheese, butternut squash & potato tots, Yorkshire honey & pumpkin seed granola

MAINS

Salt Aged Angus Beef Fillet 28

Oxtail & beef cheek cottage pie, hispi cabbage, smoked pancetta, glazed carrots, bone marrow jus

Roasted Rump of Yorkshire Lamb 22

Root vegetable gratin, braised Normandy cabbage, confit lamb belly, pumpkin purée, redcurrant & rosemary sauce

Slow Roasted Pork Belly 18

Doreen's black pudding bon bon, cauliflower cheese & leek purée, caramelised apples, bubble & squeak

Truffle Butter Roast Free Range Chicken Breast 18

Champ potatoes with wild mushroom & tarragon sauce, wilted garlic spinach

Pan-Fried Seabass 18

Herb creamed potatoes, roasted King Scallop's, butternut squash, Beurre Blanc

East Coast Cod 20

Chickpea, chorizo & roasted red pepper stew, roasted garlic & lemon aioli

Portobello Mushrooms Stuffed with Wensleydale & Nut Roast 14

Crisp parmesan & polenta cake, roasted pumpkin, vegetable crisps

We can cater to vegans upon request

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our main menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

GEORGE'S BISTRO

— CLECKHEATON —

BISTRO CLASSICS

28 Day Dry Aged Sirloin Steak 24

Double cooked chips, thyme roasted portobello mushroom, balsamic vine cherry tomatoes & a choice of peppercorn sauce or Yorkshire blue cheese sauce

Fish 'N' Chips with Beer Battered Haddock 14

Double cooked chips, pea & mint purée, sea herb tartare sauce, charred lemon

Slow Braised Beef Cheek & Pork Ragu 16

Buttered Pappardelle, buffalo mozzarella, 24 month aged parmesan, kale & roast garlic pesto

GOURMET BURGERS

Steak & Bone Marrow Burger 14

Fontina cheese, pickles, slow cooked beef cheek, onion ring, mac sauce, skinny fries, Asian slaw

Lamb & Mint Burger with Balsamic Onion Marmalade 14

Whipped feta cheese mayonnaise, gem lettuce, sun blush tomatoes, sweet potato fries, Asian slaw

Buttermilk East Coast Cod Burger 14

Sea herb tartare sauce, parmesan, vine tomato, gem lettuce, skinny fries, Asian slaw

Jackfruit & Five Bean Burger 12

Grilled Halloumi, tomato & onion seed chutney, gem lettuce, sweet potato fries, Asian slaw

SIDES

Posh Truffle Fries 6

Truffle oil, chives, parmesan & crispy bacon

Ale Battered Onion Rings 4

Hand Cut Chips 4

French Fries 3.5

House Salad 4

Halloumi Fries 4.5

Sweet chilli mayonnaise

Homemade Sweet Potato Fries 4

Roasted Root Vegetables with Honey & Rosemary 4

House Green Vegetables & Mint Butter 4

Truffle & Herb Mash 4