

# GEORGE'S BISTRO

## TAPAS

Heritage Potato Tortilla (gf) - 4	Fried Calamari, lemon & herb mayo (gf) - 5	Garlic Mushrooms (gf) - 4.5
Chargrilled Beef Skewers with mojo rojo - 6	Courgette & Manouri Fritters, cardamom & lime scented yoghurt & caramelised mango - 5	Toasted Catalan bread with serrano ham, Manchego & truffle butter - 5.5
Chicken Satay lemon grass skewers with coconut & lime (gf) - 5	Pan-fried King Prawns in garlic & parsley butter - 6	Toasted Catalan bread with olive oil, garlic & fresh tomato (for 2) - 4.5
Old spot Pork, apricot & sage Scotch Quails egg, rhubarb ketchup - 5	Lamb Lollipop, Butterbean Hummus, Harissa Yoghurt - 6	Vine tomato, mozzarella & fresh basil, aged balsamic & olive oil (gf) - 5.5
Jamon Serrano with charred melon, celeriac remoulade (gf) - 5.5	Honey & Mustard Cumberland Sausage Ring - 4.5	Smoked Haddock Croquet, piquillo pepper puree, aioli - 5.5
Garlic & Chilli Halloumi (gf) - 4.5	House marinated Queen Gordal Olives (gf) - 2.5	Mini Chorizo picante cooked in Cider - 5.5
	Pitta & Hummus - 4	

## STARTERS

<b>Cauliflower Pakora (VE) - 5.5</b> cucumber & mint salad, Vegan garlic mayo
<b>Rosemary Studded Whole Baked Camembert (v) - 7</b> Red Onion chutney, House baked bread
<b>Crispy Japanese Chicken - 6.5</b> Stir fried vegetables, egg noodles, chilli jam
<b>Posh Greenland Prawn Cocktail - 8</b> Cucumber ribbons, red pepper puree, charred lemon, BBQ sweet chilli croquette
<b>Bruschetta with Wild Mushrooms (v) - 6</b> poached copper Maran egg, hollandaise & truffle
<b>King Scallops - 8</b> Pea puree, boudin noir, serrano ham crisp, mustard seed dressing

## SALADS

<b>Tempura King Prawn Caesar Salad - 10</b> Gem lettuce, anchovies, shaved parmesan & croutons
<b>Greek Salad (gf) - 8</b> Barrel aged Feta cheese, oregano & lemon olive oil
<b>Roast Spiced Cauliflower (v) (gf) - 8</b> Chickpea & BBQ red pepper, tzatziki & sweet chilli dressing

## SIDES

<b>Posh Truffle Fries - 6</b> Truffle oil, chives, parmesan & crispy bacon
<b>Ale Battered Onion Rings - 4</b>
<b>Salt &amp; Pepper Fries - 4</b>
<b>Hand Cut Chips (gf) - 4</b>
<b>French Fries (gf) - 3.5</b>
<b>House Salad (gf) - 4</b>
<b>Halloumi Fries - 4.5</b> Sweet chilli mayonnaise
<b>Sweet Potato Fries - 4</b>

## OFF THE GRILL

All steaks are served with grilled tomato, Portobello mushroom, chunky chips & a selection of sauces to choose from

<b>10oz Sirloin Steak - 20</b>
<b>10oz Ribeye Steak - 22</b>
<b>8oz Aged Fillet of Angus Beef - 26</b>
<b>Steak Sauce - 2.5</b> Peppercorn, Yorkshire blue cheese
All Kebabs are served with homemade flatbread, hummus & Tzatziki
<b>Lemon &amp; Garlic Chicken Kebab - 14</b>
<b>King Prawn &amp; Chorizo Kebab - 14</b>
<b>Lamb Kofta Kebab - 15</b>
<b>Halloumi &amp; Mediterranean Vegetable Kebab (v) - 12</b>
All Burgers are served with gem lettuce, tomato, house slaw & fries
<b>6oz Beef Patty Topped with Manchego Cheese - 13</b> Add Blue Cheese & Bacon - 2
<b>Southern Fried Buttermilk Chicken Burger - 13.5</b> Charred red pepper & garlic mayo

## FISH

<b>Beer Battered Haddock &amp; Chips - 12.5</b> Mushy peas & tartar sauce
<b>Butter roasted East Coast Cod Fillet (gf) - 16</b> served on a seafood & chorizo paella, parmesan tuille, sun blush tomato & basil oil
<b>Seared Fresh Tuna Steak - 18</b> served on wok scorched vegetables, egg noodles & sweet chilli & lime

## PLEASE ASK A SERVER FOR DESSERTS

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.

**PLEASE ASK YOUR SERVER FOR  
DRAUGHT, GINS & SPIRITS**

**WINE LIST**

W H I T E

**Borsao Macabeo, Spain**

Fresh and floral with ripe peach, lemon and nutty hints

Bottle – **16.5**  
250ml – **5.5**  
175ml – **4**  
125ml – **2.5**

**Villa Borghetti Pinot Grigio delle Venezie, Italy**

Light, crisp and dry with subtle stone fruit and baked citrus

Bottle – **17.5**  
250ml – **5.5**  
175ml – **4**  
125ml – **3**

**Paso Del Sol Sauvignon Blanc, Chile**

Dry and lively with intense citrus, green apple and melon notes

Bottle – **18**  
250ml – **6**  
175ml – **4.5**  
125ml – **3**

**The Visitors Marlborough Sauvignon Blanc, New Zealand**

Ripe tropical fruit flavours, lemon and lime citrus and a zingy finish

Bottle – **22.5**  
250ml – **7.5**  
175ml – **5.5**  
125ml – **3.5**

**Patriarche Pere & Fils Chardonnay, Vin de France, France**

Round and fresh with floral vanilla and citrus characters

Bottle – **19**  
250ml – **6.5**  
175ml – **5**  
125ml – **3.5**

**Chenin Blanc, 'The Den', Painted Wolf Wines, South Africa**

A lively, vibrant wine with creamy apple, lemon flavours and a lovely texture

Bottle – **25**  
250ml – **8.5**  
175ml – **5.5**  
125ml – **4**

R O S É

**Wildwood Zinfandel Rosé, USA**

Fresh strawberry and soft red fruit with hints of candy

Bottle – **16.5**  
250ml – **5.5**  
175ml – **4**  
125ml – **2.5**

**Villa Borghetti Pinot Grigio Rosé delle Venezie, Italy**

Delicate hints of summer fruits, crunchy redcurrant, and baked citrus

Bottle – **18**  
250ml – **5.5**  
175ml – **4.5**  
125ml – **3**

R E D

**Borsao Garnacha, Spain**

Bramble fruit and fresh redcurrants, an easy drinking wine

Bottle – **16.5**  
250ml – **5.5**  
175ml – **4**  
125ml – **2.5**

**Running Duck Merlot, South Africa**

Smooth with red berry flavours and a hint of rosemary

Bottle – **17.5**  
250ml – **5.5**  
175ml – **4**  
125ml – **3**

**Cabaret Frank Old Vine Cabernet Franc, USA**

Smooth and easy with blackberry, plum and dark cherry tones

Bottle – **20**  
250ml – **6.5**  
175ml – **4.5**  
125ml – **3.5**

**Waipara Hills Pinot Noir, Waipara Valley, New Zealand**

Bramble fruit, cherry, spice, soft tannins and a bright finish

Bottle – **25**  
250ml – **8.5**  
175ml – **6**  
125ml – **4**

**Marques de la Concordia Reserva Rioja, Spain**

Deep ruby with ripe plum, cedar notes and a firm acidity

Bottle – **23**  
250ml – **7.5**  
175ml – **5.5**  
125ml – **3.5**

**Alta Vista Estate Premium Malbec, Argentina**

Layers of black berry and plum with a rich body and hints of chocolate and toast

Bottle – **23.5**  
250ml – **8**  
175ml – **6**  
125ml – **4**

S P A R K L I N G

**Revino Prosecco Extra Dry, Italy**

Dry with fruity flavours of green apple, honeydew melon, pear, and honeysuckle

Bottle – **19.5**  
175ml – **6**

**COCKTAILS**

(8 each)

**Espresso Martini**

**Pornstar Martini**

**Strawberry Daiquiri**

**Long Island Iced Tea**