



The George Hotel
Wormald Green, Harrogate, North Yorkshire. HG3 3PR.
Telephone: 01765 676620 Fax: 01765 676621
www.thegeorge-harrogate.co.uk



Nibbles ~ Green olives filled with feta £2.00, Green olives filled with almonds £2.00, Mixed marinated olives £1.80, Kalamata olives in pesto sauce £1.80, Olives filled with sun-dried tomatoes £2.00, Green olives boscaiola (peppers & mushrooms), Mixed olives with garlic £1.80, Salamis £1.70, Cashew nuts £1.80, Pistachio nuts £1.70, Sesame nuts £1.65, Chilli & lemon peanuts £1.50, Wasabi nuts £1.65, Pork scratchings £1.00

Friday 31st July 2009

Starters

Broccoli and stilton soup served with crusty bread £3.70

Yorkshire blue cheese & leek tart with chutney £4.95

Pan-fried sardines on an olive & cherry tomato salad with a warm tomato salsa £5.95

Pressed ham hock, parsley terrine with piccalilli & bread £5.25

Grilled herb goats cheese on a beetroot & walnut salad with a balsamic dressing £5.25

Oyster mushroom risotto with parmesan shavings £4.95

Baked flat mushroom topped with spinach, sun-dried tomatoes & brie with a warm tomato sauce £4.95

Light bites

Cheddar cheese & sun-dried tomato omelette with a mixed salad £6.95

Ploughman: Stilton, brie or cheddar with pickled onions, apple, chutney & crusty bread £7.95

Penne pasta with olives & pinenuts in a tomato sauce topped with parmesan

Shavings and garlic bread £8.95.

Mains

Bangers & mash served with onion gravy £7.95

Ham (served cold) with homemade chips and two eggs £8.95

Pan fried turkey breast wrapped in parma ham with mash potato & green beans with a sage jus £10.95

Warm cajun chicken & bacon salad with cajun oil & new potatoes £9.95

Griddled pork loin steak with black pudding mash, leek & apples & a red wine jus £10.50

Smoked haddock, salmon & potato fishcakes with sliced beef tomato & spring onion salad with lemon mayonnaise £8.50

Pan fried chicken breast served on roasted new potatoes & sugar snaps with a red wine jus £10.95

Smoked salmon & prawn salad with a lemon mayonnaise dressing & served with new potatoes £9.95

Char-grilled rib-eye steak with flat mushroom, cherry tomatoes & homemade chips topped with a peppercorn sauce £13.95

Braised lamb Henry with a herb crust, dauphinoise pots & a red wine & mint sauce & vegetables £12.95

Pan-fried red snapper supreme on stir fried vegetables, noodles & a chilli & prawn sauce £10.95

Deep fried coconut coated king prawns with a mango & rocket salad with a sweet chilli dressing, starter £6.95 or Main £11.95.

Potato, leek & cheddar cheese hash-cakes with cream cabbage & roast red onion £8.95

Char-grilled 8oz steak burger in a bun topped with bacon & cheese with salad & chips £8.95

Lambs liver topped with crispy bacon served with mash potato, onion gravy & vegetables £9.95

Side Orders

Garlic bread £1.95, Garlic bread with cheese £2.20, Bread £1.20, Chips £2.20,

New potatoes £2.35, Vegetables £2.00, Side salad £2.50

Please order all your food and drink at the bar and we would ask you to inform staff of any allergies or dietary requirements when ordering. All our dishes are cooked to order, so when we are busy there could be a slight delay.

We would appreciate your understanding and hope you enjoy dining with us.

Food is served Monday - Saturday 12pm - 9:30pm, Sundays & Bank Holidays 12pm - 9pm.

Sandwiches
(available until 6pm)
(on white or brown bread with salad & crisps)

Chicken in cajun spices & mayonnaise in a tortilla wrap £5.25

Cheese & chutney £3.95

Sausage with onions on French stick £4.95

Prawns in a marie rose sauce £5.95

Bacon, lettuce & tomato £4.95

Tomato, mozzarella & basil pesto on ciabatta £4.95

Desserts (homemade)

Lemon cheesecake with raspberry coulis £4.75

Banoffee pie with raspberry coulis £4.75

Summer pudding with sweet whipped cream £4.75

Chocolate tart topped with chocolate sauce & vanilla ice-cream £4.75

Raspberry crème brulee with shortbread biscuit & raspberry coulis £4.75

Sticky toffee pudding served with butterscotch sauce & vanilla ice-cream £4.75

A Selection of regional cheeses, Yorkshire Blue, oak smoked Wensleydale ,

Cornish yarg with celery, grapes, biscuits & chutney £5.95

Bowens Folly (Noble Late Harvest) Dessert Wine (South Africa) £12.95 (375ml)

Brymor Ice Cream £3.95

Vanilla, Strawberry Cream, Rum & Raisin, Chocolate, Wild cherry.

Sorbets: Blackcurrant, Lemon, mango

Coffees & teas

Cafetiere £1.80 (per person), Decaf coffee £1.80, Cappuccino £2.10,

Espresso £1.70 (double £2.60), Latte £2.10, Pot of Tea £1.60,

Speciality Tea (e.g green tea, peppermint, camomile, fruit etc) £1.70

Liqueur Coffee (Irish, Calypso, Rum, Amaretto, Kahlua, Baileys, Cointreau,

Grand Marnier, Glayva, Drambuie etc) from £3.50

After Dinner Drinks

Port £2.60, LBV Port £3.00, Brandy £2.60, Malt Whiskeys
(Talisker 10yrs, Tobermory 10yrs, Glenkinchie 12yrs, The Balvenie 12yrs, Oban
14yrs, Dalwhinnie 15yrs Lagavulin 16yrs etc £3.30 35ml

WINE SPECIALS

Pinot Grigio Veneto Rose (Italy) £13.95

A fresh fruity wine with flavours of peach & strawberry.

Tekena Chardonnay (Chile) £14.95

An elegant fresh wine bursting with fruit, smooth on the palate with a long
balanced finish

Tekena Carmenere (Chile) £14.95