

# George's

— DINING ROOM & BAR —

## BREAKFAST/BRUNCH MENU

MON - SUN 10AM - 12PM

'George's Breakfast'	8.50
Maple Bacon, Chipolata Sausages, Black Pudding, Poached Eggs, Potato Rosti, Mushroom, Homemade Baked Beans and Toast	
'Georges Vegetarian Breakfast'(v)	8.50
Poached Eggs, Potato Rosti, Grilled Tomato, Spinach, Mushrooms, Homemade Baked Beans, and Toast	
Wild Mushroom, Spinach and Blue Cheese Omelette (v)	7.50
Bacon, Brie and Cranberry Toastie	7.50
4oz Minute Sirloin, Choice of Egg and Field Mushroom	8.25
Eggs:	
Benedict	7.50
Poached with Ham & Hollandaise	
Florentine (v)	7.75
Poached with Spinach & Hollandaise	
Royale	7.95
Poached with Salmon & Hollandaise	
George's Bacon Sandwich	4.95
Avocado on Rye Toast with a choice of fried or Poached Eggs	6.95
Freshly Baked Pastries (v)	1.50
(Croissants/Pain au Chocolate)	
Extra Items	1.45 per item
Bacon, Chipolatas, Beans, Black Pudding, Potato Rosti, Mushroom, Toast and a Choice of Eggs.	
Summer Berry Pick Me Up Smoothie	3.95
RECOVERY DRINKS:	
Bloody Mary	7.00
Virgin Mary	5.00
Breakfast Martini	7.00
Orange Marmalade, Lemon Juice and Cointreau combined with your choice of either Gin/Vodka/Whisky	

\* All weights quoted are approximate and prior to cooking. We cannot guarantee that any of our dishes are free from nuts. We cannot guarantee that any of our dishes are free from GM ingredients. All prices include VAT at the current rate. A discretionary 10% service charge will be charged to parties of 6 or more.

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## HOT DRINKS

### TEA

Speciality teas, all across the range. Using silk pyramid tea bags maximises infusion and taste. Bags are biodegradable and staple free to eliminate oxidation.

#### English breakfast 3.25

A blend of Ceylon and Assam tea. Full bodied with a coppery colour.

#### Earl Grey 3.25

Large leaf black China Tea, scented with bergamot oil.

#### Darjeeling Leaf 3.25

From west Bengal, India. The champagne of teas. A fruity, floral aroma, thin bodied and lightly coloured. It is widely acknowledged to be the finest teas.

#### Red Berries 3.25

A fruit blend consisting of hibiscus, rosehip, apple pieces and orange peel.

#### Green Peppermint 3.25

Famous for its refreshing virtues and with delicate natural mint scent. You will appreciate the fresh taste of our blend.

#### De Caff 3.25

Our English breakfast blend.

#### Camomile Flower 3.25

Essential oils in flowers produce a soothing, pleasant aroma and a fruity character. A beautiful yellow cup, which gives way to a sweet juicy flavour of camomile.

#### Chai spice 3.25

A mix of Assam, cardamom, ginger, cinnamon, cloves, ginseng, ginko and rooibos.

#### Green Tea 3.25

Traditional green tea. Delicate taste. The leaf is large, attractive and twisted with a little tip.

#### HOT CHOCOLATE 3.30

### COFFEE



#### Espresso 2.40

Short rejuvenating double shot of coffee.

#### Americano 2.60

Double shot of espresso mixed with hot water for a black coffee.

#### Latte 3.20

Double shot of espresso mixed with steamed milk topped with frothed milk.

#### Espresso Macchiato 2.60

Double shot of espresso with a little frothed milk.

#### Flat White 3.10

Steamed milk poured over a double shot of espresso.

#### Cappuccino 3.20

Prepared with espresso, hot milk and steamed foamed milk.

#### Cafe Mocha 3.60

Like a café latte, it is based on espresso and hot milk but with added chocolate.

#### A Selection of Liquor Coffee's 5.50

#### Floater Coffee 3.20

Americano with cream floated on top

#### Café au Lait 3.00

An Americano with hot milk added

