

George's

— DINING ROOM & BAR —

BAR MENU

A Selection of Homemade Breads and Whipped Butter (v) 3.95

Marinated Olives (v) 3.25

Edemame Beans (v) 3.95

Padron Peppers (v) 4.50

Scottish Rock Oysters to share 'Au Naturel' 2.50 Each

Artichoke, Feta and Roasted Red Pepper Salad 6.95
with a Pepper Coulis

Torched Mackerel Fillet 7.50
with Braised Fennel and Mimosa Salad

Beetroot and Creamed Cheese Sushi (v) 8.75

Chicken Liver Parfait 7.95
Rhubarb and Blackberries served with Toasted Brioche

Smoked Haddock Scotch Egg 9.25

Brie and Red Onion Toastie 9.50
Served on Chiabatta with Fries

George's Burger 12.95
Bacon, Brie & Red Onion, Dill Pickle, Tomato and Lettuce with Fries

Club Sandwich 10.50
Chicken, Bacon, Lettuce and Tomato on a Brioche Roll with Fries

Patatas Bravas 4.95

Mini Chorizos 4.50

Onion Rings 3.50

* 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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AFTERNOON TEA MENU

MON - SAT 12.00PM - 5.30PM

TRADITIONAL GEORGES AFTERNOON TEA AVAILABLE 12PM - 5.30PM

TRADITIONAL 'GEORGE'S' AFTERNOON TEA

15.95 Tea/Coffee 19.95 Glass of Prosecco 23.95 Glass of Champagne

FRESHLY CUT OPEN SANDWICHES:

Creamed Goat's Cheese & Cucumber
Smoked Salmon
Egg Mayonnaise with Cress
Honey Glazed Ham & Grain Mustard
Roast Beef and Horseradish

A Selection of Homemade Cakes & Fancies

Freshly Baked Scones
Served with Clotted Cream and Preserves

CREAM TEA:

Freshly Baked Scones 7.95
Clotted Cream and Preserves

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 acknowledge 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

