


George's

— DINING ROOM & BAR —

DESSERT MENU

A Selection of Ice Creams and sorbets from Golds Ice Cream	5.95
A Selection of Farmhouse Cheeses	8.50
Chutney, Crackers, Fruit	
Sticky Toffee Pudding	5.95
Toffee Sauce and Vanilla Ice Cream	
Triple Chocolate Tart	6.95
Creme Fraiche Ice Cream	
Winter Berry Pannacotta	5.95
Peppermint Sorbet, Fresh Berries	
Traditional Manchester Tart 	6.95
Coconut Ice Cream and Jam	
Orange and Honeycomb Cheesecake	6.95
Caramelised Orange Honeycomb	
Hot Chocolate Fondant	6.95
Marshmallow, Fresh Berries	

A RANGE OF AFTER DINNER DRINKS:

Liqueur Coffee

Jameson's, Amaretto, Baileys,
Kahlua, Vodka, Brandy, Rum

Cocktails

Lemon Cheesecake, George's White Chocolate
Orange, P.S. I Love You

Cognac

Courvoisier VS, Remy Martin VSOP, Janneau VSOP,
Hennessy XO

Schnapps

Raspberry, Red Apple, Vanilla, Butterscotch,
Coconut, Strawberry

DESSERT WINES

Maury, Regional France 2011

5.50 / 27.00
Sweet Cherry, Bramble and Spice. Perfect with
Chocolate or Stilton

Chateau di Levant Sauternes, Bordeaux 2010

5.95 / 28.00
Dried Apricot, Honey, Vanilla and Spice

Bodegas Alvear Pedro Ximenez Solera 1927 Monilla-Moriles

6.20 / 29.00
Intensely sweet, full of spice and Toffee. Pour over
Vanilla Ice Cream

* 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.

17 - 21 Barton Road, Worsley, Manchester M28 2PD. t: 0161 794 5444 e: info@georgesworsley.co.uk w: www.georgesworsley.co.uk

George's

— DINING ROOM & BAR —

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 2.95

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

Earl Grey 2.95

Large leaf black China Tea, scented with bergamot oil.

Darjeeling Leaf 2.95

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 2.95

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

Green Peppermint 2.95

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

De Caff 2.95

Our English breakfast blend.

Camomile Flower 2.95

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 2.95

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

Green Tea 2.95

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

HOT CHOCOLATE 2.95

COFFEE



Espresso 2.40/3.40

Short rejuvenating single/double shot of coffee.

Americano 2.60

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

Latte 2.95

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 2.95

Steamed milk poured over a double shot of espresso.

Cappuccino 2.95

Prepared with espresso, hot milk and steamed foamed milk.

Cafe Mocha 3.20

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 2.95

An Americano with hot milk added

Ice Coffee 2.50

Flavoured Syrup 0.50

Caramel, Hazelnut, Gingerbread, Vanilla, Coconut, Almond, Cinnamon