

George's

— DINING ROOM & BAR —

Sunday Roast Menu

Two Courses **16.95**

Three Courses **20.95**

Soup of the Day with Homemade Bread (v)

Chicken Liver Parfait, Melba Toast, Red Onion Jam

Smoked Salmon Roulade, Dill Mayo, Toasted Brioche

Ham Hock Terrine, Pickled Root Vegetables, Pea Purée

Bowland Beef Topside

Or

Roast Pork

Served with Duck Fat Roast Potatoes, Creamed Potatoes, Yorkshire pudding,

Seasonal Vegetables and Red Wine Sauce

Or

Market Fish of the Day, New Potatoes and Spinach

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

Coffee Crème Brûlée, Homemade Biscuits, Nut Crumb

Traditional Manchester Tart

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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

