

# George's

— DINING ROOM & BAR —

## SUNDAY ROAST MENU

Two Courses **16.95**    Three Courses **20.95**

Soup of the Day (v)  
with Homemade Bread

Chicken Liver Parfait  
Salted Pistachio, Red Onion Jam, Toasted Brioche

Smoked Salmon Roulade  
Dill Mayo, Toasted Brioche

Crispy Ox Cheek Boudin  
Asparagus, Potato Mousse, Onion Broth



Bowland Beef Topside  
Or

Roast Leg of Lamb

Served with Duck Fat Roast Potatoes, Creamed Potatoes, Yorkshire pudding,  
Seasonal Vegetables, Red Wine Sauce

Or

Market Fish of the Day

New Potatoes, Mixed Green Vegetables

Or

Tomato and Goat's Cheese Tortellini (v)

Crumbled Goat's Cheese, Sun Blushed Tomatoes, Aged Parmesan



Sticky Toffee Pudding  
Toffee Sauce, Vanilla Ice Cream

Raspberry Iced Parfait  
Pistachio Sponge, Almond Crumb

Elderflower Meringue Pie

WINE  
LIST

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DINING ROOM & BAR

WINE  
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## WHITE WINE

LIGHT AND BRIGHT – PERFECT APERITIFS.

**Operetto Garganega Pinot Grigio della Venezia, Italy**  
Fresh and zesty with notes of jasmine and honeysuckle  
5.25 / 6.75 / 13.50 / 19.50

**SUPER SAUVIGNON – AROMATIC AND ZESTY, DELICIOUS WITH FISH AND SEAFOOD.**

**La Serre Sauvignon Blanc, France**  
Mouth-watering, refreshing citrus fruit, melon and with a hint of fresh grass  
6.25 / 8.35 / 16.70 / 24.95

**SOMETHING DIFFERENT – TRY SOMETHING DIFFERENT WITH THESE QUIRKY WINES.**

**IL Banchetto Bianco NV, Italy**  
Soft, light, dry white from the heel of Italy  
4.75 / 6.25 / 12.50 / 17.95

**Kudu Plains Chenin Blanc, South Africa**  
Soft peach and pineapple  
4.95 / 6.50 / 13.00 / 18.95

**RIPE AND FRUITY – JUICY WITH MORE STRUCTURE, PERFECT WITH WHITE RICH MEAT**

**The Old Press Chardonnay, Australia**  
Juicy, sun-packed Australian wine with peach & tropical fruit  
4.75 / 6.25 / 12.50 / 18.50

## RED WINE

**SMOOTH AND JUICY – FRUITY RED WITH SOFT TANNINS, GREAT WITH LIGHTER DISHES.**

**The Old Press Shiraz, Australia**  
Classic Aussie shiraz plum, red berry vanilla  
4.75 / 6.25 / 12.50 / 18.50

**Alto Bajo Merlot, Chile**  
Soft, juicy and extremely quaffable  
5.75 / 7.75 / 15.50 / 22.95

**RICH AND SPICY – PERFECT PAIRINGS TO THE GRILL**

**Acacia Tree Pinotage, South Africa**  
Ripe red berries with a hint of earthiness. Soft and spicy  
4.75 / 6.25 / 12.50 / 18.50

**The Bulletin Zinfandel, USA**  
Velvety smooth red with aromas and flavours of dark fruits and hints of warm spice  
5.50 / 7.25 / 14.50 / 20.95

**El Colectivo Malbec, Argentina**  
This wine has the typical deep, dark violet colour of Argentine Malbec. The nose offers intense aromas of black stone fruit interwoven with notes of chocolate and sweet spice. Balanced acidity leads into a long, velvety finish.  
6.95 / 8.95 / 17.95 / 27.95

## ROSÉ WINE

LIGHTEST TO RIPEST

**Operetto Garganega Pinot Grigio Blush Veneto IGT, Italy**  
Dry, soft lots of summer berry fruit  
5.25 / 7.25 / 14.50 / 19.95

**The Bulletin Zinfandel Rose, USA**  
Watermelon and strawberry sweets.  
5.50 / 7.25 / 14.50 / 19.95

## SPARKLING

**Vitelli Prosecco NV, Italy**  
Fruity, fragrant, soft. Peardrops and lemon  
4.50 / 24.00

## CHAMPAGNE

**Baron De Villeboerg Brut NV, France**  
Pale golden yellow colour with good effervescence. Elegant nose with notes of blossom and yellow fruits. A fresh and generous mouth, fine balance and a long finish with hints of pear.  
8.00 / 45.00

## DESSERT WINE

**Maury, Regional France**  
Sweet cherry, bramble and spice. Perfect with chocolate or stilton  
5.50 / 27.00

**Chateau di Levant Sauternes, Bordeaux**  
Dried apricot, honey, vanilla and spice  
5.95 / 28.00

**Bodegas Alvear Pedro Ximenez Solera Monilla-Moriles**  
Intensely sweet, full of spice and toffee. Pour over vanilla ice cream  
6.20 / 29.00

\*All vintages are subject to availability

175ml/ 250ml/ 500ml Carafe/Bottle

