

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
Red Onion Jam, Salted Chestnuts

Smoked Salmon Roulade
Dill Mayo, Toasted Brioche

Crispy Duck Egg (v)
Albert Rooster Mousseline



Bowland Beef Topside
or

Stuffed Suckling Pig

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

Gorgonzola and Walnut Tortellini (v)

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



Sticky Toffee Pudding
Toffee Sauce, Vanilla Ice Cream

Chocolate and Cherries

Custard Duck Egg Tart

WINE
LIST

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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

