George's

— DINING ROOM & BAR —

BREAKFAST MENU

MON - SUN 10AM - 12PM

Chipolata Sau	eakfast Jages, Bacon, Black Pudding, Poached Eggs, Mushroom, Baked Beans and Toasted Bloomer	8.50
Poached Eggs	getarian Breakfast (v) s, Potato Rosti, Grilled Tomato, Spinach, Baked Beans and Toasted Bloomer	8.50
Eggs:	Benedict	
	Poached with Ham & Hollandaise Florentine.(v)	7.50
	Poached with Spinach & Hollandaise	
	Royale Poached with Salmon & Hollandaise	7.95
George's Ba	con or Chipolatas Sandwich	4.95
Chorizo & Cheese Omelette		7.50
	tyle Pancakes (v) Fruit Compote	7.95
	rcado & Poached Eggs (v) in Seeds, Sourdough Toast	6.95
Homemade Raspberry Jar	Porridge (v)	4.95
Natural Yogl Honey, Fresh	hurt (v) Fruit	4.95
Baked Past	ries (v)	2.75
Bacon, Chipo	latas, Beans, Black Pudding, Mushroom, Toast and a Choice of Eggs.	<u>1.45 per ite</u> m
,	rinks rtini, Breakfast Martini, Mimosa, Peach Bellini	5.00 Each

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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. 2.95 **English Breakfast** A blend of Ceylon and Assam tea. Full bodied with a coppery colour. Earl Grev 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. 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,

COFFEE

Espresso Short rejuvenating single/double shot of coffee.	2.40/3.40
Americano Double shot of espresso mixed with hot water for a black coffee.	2.60
Latte Double shot of espresso mixed with steamed milk topped with frothed milk.	2.95
Espresso Macchiato Double shot of espresso with a little frothed milk.	2.60
Flat White Steamed milk poured over a double shot of espresso.	2.95
Cappuccino Prepared with espresso, hot milk and steamed foamed milk.	2.95
Café Mocha Like a café latte, it is based on espresso and hot milk but with added chocolate.	3.20
A Selection of Liqueur Coffees	5.50
Floater Coffee Americano with cream floated on top	3.20
Café au Lait An Americano with hot milk added	2.95

2.50

0.50

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

cloves, ginseng, ginko and rooibos.

Iced Coffee

Flavoured Syrup

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

HOT CHOCOLATE 2.95

^{*} 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.