

George's

— DINING ROOM & BAR —

SUNDAY ROAST MENU

Two Courses **17.95** Three Courses **20.95**

Soup of the day (V)
With Homemade Bread

Chicken Liver Parfait
Chutney, Toast

Ham Hock Terrine
Piccalilli, Cress

Scorched Mackerel Fillet
Apple Gel, Horseradish Granita, Pickled Dill Cucumber



Beef Topside
Or
Honey Roast Ham
Or
Roast Chicken

Served With Duck Fat Roast Potatoes, Creamed Potatoes, Yorkshire Pudding,
Seasonal Vegetables, Red Wine Sauce

Or
Market Fish Of The Day
Crushed New Potatoes, Tenderstem Broccoli
Or

Mushroom Arancini (V)
Pickled Celeriac & Smiji Mushroom, Mushroom Ketchup, Shaved Pecorino.



Sticky Toffee Pudding
Treachle Butterscotch, Vanilla Bean Ice Cream

Apple & Berry Crumble
Custard

Chocolate Fondant
Warm Chocolate Sauce, Honeycomb

Cheese Selection
Fudges Crackers, Quince, Black Onion Chutney, Crimson Grapes, Salted Butter

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WHITE WINE

LIGHT AND BRIGHT – PERFECT APERITIFS.

Operetto Garganega Pinot Grigio della Venezie, 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 Paddock Chardonnay, Australia
Juicy, sun-packed Australian wine with peach & tropical fruit
4.75 / 6.25 / 12.50 / 18.85

RED WINE

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

The Paddock Shiraz, Australia
Classic Aussie shiraz plum, red berry vanilla
4.75 / 6.25 / 12.50 / 19.95

Alto Bajo Merlot, Chile
Soft, juicy and extremely quaffable
5.75 / 7.75 / 15.50 / 23.95

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 / 18.95

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 / 20.95

The Bulletin Zinfandel Rose, USA
Watermelon and strawberry sweets.
5.50 / 7.25 / 14.50 / 20.95

SPARKLING

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

CHAMPAGNE

Baron De Villeboeug 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

Mauzy, 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