

# George's

DINING ROOM & BAR

## DESSERT MENU

<b>Chocolate and Cherries, Chocolate Mousse</b> .....	6.95
Aerated Chocolate, Cherries, Cherry Purée	
<b>Custard Duck Egg Tart</b> .....	6.95
Mulled Sorbet	
<b>Prune Soufflé, Stout Ice Cream</b> .....	7.25
<b>Hot Chocolate Fondant</b> .....	6.50
Pistachio Ice Cream	
<b>Sticky Toffee Pudding</b> .....	6.25
Clotted Cream Ice Cream	
<b>Pear Cheesecake</b> .....	6.50
Sour Apple Sorbet, Fig Marmalade	
<b>Selection of Ice Creams and Sorbets</b> .....	5.95
<b>A Selection of Farmhouse Cheeses</b> .....	8.50
Chutney, Crackers, Fruit	

### A RANGE OF AFTER DINNER DRINKS:

#### Liqueur Coffee

Jameson's, Amaretto, Baileys,  
Kahlua, Vodka, Brandy, Rum

#### Cocktails

Lemon Cheesecake,  
P.S. I Love You  
Brandy Alexander

#### Cognac

Courvoisier VS, Remy Martin VSOP, Janneau VSOP,  
Hennessy XO

#### Whiskey

Talisker, Laphroaig, Glenmorangie, Highland Park,  
Lagavulin and many more

### DESSERT WINES

#### Maury, Regional France 2011

5.50 / 27.00  
Sweet Cherry, Bramble and Spice. Perfect with  
Chocolate or Stilton

#### Chateau di Levant Sauternes, Bordeaux 2010

5.95 / 28.00  
Dried Apricot, Honey, Vanilla and Spice

#### Bodegas Alvear Pedro Ximenez Solera 1927 Monilla-Moriles

6.20 / 29.00  
Intensely sweet, full of spice and Toffee. Pour over  
Vanilla Ice Cream

\* 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.

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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 2.95

A blend of Ceylon and Assam tea. Full bodied with a coppery colour.

#### Earl Grey 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.

#### Decaf 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, cloves, ginseng, ginko and rooibos.

#### Green Tea 2.95

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

#### HOT CHOCOLATE 2.95

### COFFEE



#### Espresso 2.40/3.40

Short rejuvenating single/double shot of coffee.

#### Americano 2.60

Double shot of espresso mixed with hot water for a black coffee.

#### Latte 2.95

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 2.95

Steamed milk poured over a double shot of espresso.

#### Cappuccino 2.95

Prepared with espresso, hot milk and steamed foamed milk.

#### Café Mocha 3.20

Like a café latte, it is based on espresso and hot milk but with added chocolate.

#### A Selection of Liqueur Coffees 5.50

#### Floater Coffee 3.20

Americano with cream floated on top

#### Café au Lait 2.95

An Americano with hot milk added

#### Iced Coffee 2.50

#### Flavoured Syrup 0.50

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