

REAL ALE SUPPER

Wednesday 7 February 2018 - 7 o'clock

The George of Stamford and fine, real ale have been synonymous for centuries.

Stoney Ford Brew Co, a small batch brewery based just outside Stamford, brews draught cask conditioned beers with a personal, hands on and caring approach. The name Stamford is a derivation of 'stoney ford', the important crossing of The River Welland in Saxon and Roman times - hence the brand.

Simon Watson and Tim Nicol consistently brew top quality, traditional style, fulsome beers. Each is different, made of local ingredients where possible, but always British - including malts from Lincolnshire and hops from Herefordshire, with a nod to the brewing heritage and history of Stamford. Unusual ingredients enable adventurous and interesting palate teasing combinations in their Limited Edition brews.



Simon and Tim are passionate about brewing local real ale, and I invite you to take this opportunity to join us for a convivial supper to sample some of their beers whilst enjoying a meal devised to create 'a marriage made in heaven'.



PAUL RESEIGH
CHEF PATRON
THE GEORGE OF STAMFORD

STONEY FORD ALES BY THE JUG

Bar Bites - during an informal talk and questions

Mystery Beer - Launch tasting

Supper

Spiced chicken tikka and lamb kofta,
charred lime, yogurt, mint and cucumber raita
Sheepmarket Supernova Straw Ale - 3.8%

Steamed steak and Stoney Ford Ale pudding,
herb mashed potato, roasted carrots and parsnips
PE9 Paradise Pale Ale - 4.0%

Chocolate brownie

The George's Special Limited Edition Stoney Ford Bottled Ale - 7.6%

Mature Lincolnshire Poacher cheese, apple and cinnamon chutney
All Saint's Almighty Amber Ales - 4.2%

Coffee or Tea

£55.00 per person

Simon Watson and Tim Nicol will talk about brewing and how they operate, introduce the individual beers, and happily answer questions.



The Alebulance - Deliveries In Stamford style!