

THE GEORGE of Stamford

THE GARDEN ROOM'S PUDDINGS and CHEESE

Forced Yorkshire Rhubarb Eton Mess – candied stem ginger

Apple Tian – apple crumble ice cream, crème anglaise

Cherry Frangipane Tart – Battenberg ice cream, sesame tuile

The George's Sherry Trifle

Dark Chocolate Mousse – hazelnut honeycomb, malted ice cream

Warm Sticky Toffee Pudding – hot toffee sauce,
Madagascan vanilla gelato

Belgian Dark Chocolate Profiteroles
– Grand Marnier crème pâtissière

Fruit Assiette – banana sorbet

£12

'House' Gelatos and Sorbets

– imaginatively and freshly created using The Best Ingredients

– please ask!

£4 per scoop

CHEESE PLATE – from top Local Producers

Vintage Lincolnshire Poacher

Nottinghamshire Cropwell Bishop Stilton

Suffolk Baron Bigod Brie

Somerset Aged Driftwood Goat's Cheese

– fabulous 'House' chutney, grapes, celery, biscuits £13

Coffee – Cafetière, Cappuccino, Decaffeinated

– complimentary refills £5.80

Espresso £3.60

Iced Coffee £5.80

'Shaken' Iced Double Espresso £5.80

FORTNUM & MASON Loose Leaf Teas and Infusions £5.80

Afternoon Tea Blend, Royal Blend, Assam, Darjeeling,

Earl Grey, Royal Blend Decaffeinated

Jasmine Pearls, Green Tea and Elderflower, Chai

Sour Cherry and Orange, Elderflower Strawberry and Rose

Hot Chocolate – Zuma Fairtrade Dark Chocolate £6

Please advise The Team of any **food allergies**

VAT is included, gratuities are at the discretion of the guest

25.11.23