

# THE GEORGE of Stamford

## THE GARDEN ROOM'S PUDDINGS and CHEESE

Raspberry Eton Mess

Rich Dark Chocolate Fudge Cake

Golden Crème Caramel – Chantilly cream

Glazed Lemon Tart – blackberry coulis

The George's Sherry Trifle – toasted almonds

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

Belgian Dark Chocolate Profiteroles  
– cream, dark chocolate sauce

£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  
– membrillo, fabulous 'House' chutney, grapes, celery, biscuits £8

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, Chai, Jasmine Pearls,  
Camomile, Green Tea and Elderflower, Ginger and Sicilian Lemon,  
Rhubarb Raspberry and Nettle Leaf, 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