

THE GEORGE of Stamford

THE GARDEN ROOM'S PUDDINGS and CHEESE

Rhubarb Eton Mess – harvested by candlelight in Yorkshire!

Raspberry Chocolate Torte – Chantilly cream

Mango Cheesecake

Golden Crème Caramel – Chantilly cream

The George's Sherry Trifle – toasted almonds

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

Cherry Frangipane Tart – Chantilly cream

Belgian Dark Chocolate Profiteroles
– cream, dark chocolate sauce

£12

'House' Gelatos and Sorbets
– imaginatively and freshly created using The Best Ingredients
– please ask!
£5 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 £9

Coffee – Cafetière, Cappuccino, Decaffeinated
– complimentary refills £6

Espresso £3.80

Iced Coffee £6

'Shaken' Iced Double Espresso £6

FORTNUM & MASON Loose Leaf Teas and Infusions £6

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 £6.30

Please advise The Team of any **food allergies**
VAT is included, gratuities are at the discretion of the guest