

# THE GEORGE of Stamford

## THE GARDEN ROOM

<b>'NIBBLE'</b>		
Iberico Ham – quail eggs, celery salt	£7.50pp	
<b>TO BEGIN ...</b>		
Vitello Tonnato – thinly sliced rose veal, anchovy tuna mayonnaise sauce, capers	£15	
French Onion Soup – gruyère cheese crouton	£10.50	
Chicken Liver Parfait – toasted homemade brioche, spiced apple chutney	£19.25	
Charentais Melon – fresh fig	£16.50	
Charentais Melon – with San Daniele Ham	£21.50	
Gruyère Cheese Fritters – Thai jelly	£17.50	
10 Queenie Scallops – samphire, lemon, chill, garlic, butter	£19	
Atlantic Prawn and Portland Crab Cocktail – iceberg lettuce, Marie Rose sauce	£19.75	
Smoked Salmon from 'The Severn & Wye Smokery' – brown bread and butter	£22 / £33	
Shetland Mussels – steamed – wine, cream, garlic broth	£17.50 / £24	
Fishcake – Grimsby Smoked Haddock, Atlantic Prawn – buttered spinach, dill crème fraîche	£19.75 / £27	
<b>PASTA</b>		
Lasagne al Forno – beef ragù, béchamella, lasagne verde	£23	
Spaghetti all'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, lobster oil	£32	
Portland Crab Linguini – lemon, garlic, chilli, parsley	£22.50	
Penne Arrabiatta – chilli tomato basil sauce	£18.50	
Broccoli Rigatoni – Parma ham, Gorgonzola, sage	£24	
Macaroni Cheese – slow braised beef shin	£19.50	
Spaghettini alle Vongole – Venus clams, garlic, chilli, parsley	£23	
<b>SHELLFISH</b>		
Porlock Bay Oysters – chilli vinegar mignonette	6 – £21 12 – £39	
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks	£71.50	
Brittany Platter – crab, king prawn, oyster, mussels, clams, cockles, whelks	£52	
Atlantic Lobster garlic herb butter grilled : Thermidor : 'House' lemon mayonnaise	Half £29 Whole £58	
Dressed Cromer Crab – leaf salad, bread and butter, 'House' mayonnaise	£25.85	
<b>MEAT</b>		
Grilled Lamb Cutlets – Boulangère Potatoes, tender stem broccoli, rosemary sauce	£29	
Warm Chicken Salad – crispy bacon lardons, baby spinach, avocado, red onion, cherry tomato, chilli tomato dressing	£25	
Pan-fried Calves Liver – mashed potato, creamed Savoy cabbage, crispy bacon	£29.75	
Herefordshire dry aged Steaks – 'House' triple cooked hand-cut chips, Béarnaise or green peppercorn sauce Sirloin 10oz – £33 Fillet 8oz – £39		
Minute Steak – frites, watercress, Béarnaise sauce	£22	
Chargrilled 1.3kg Tomahawk Steak – for two 'House' triple cooked hand-cut chips, Béarnaise and green peppercorn sauce	£85	
Steak and Kidney Pudding – honey roast root vegetables, mashed potatoes	£25	
The George's Beef Burger – pancetta, Lincolnshire Poacher, gherkin, mayonnaise, 'House' triple cooked hand-cut chips	£25	
Rose Veal Escalope – Panko coated, butter fried – spinach	£29	
Roast Tamworth Pork Belly – grilled polenta, chard, salsa verde	£28.50	
<b>FISH</b>		
Haddock Fish and Chips – in crispy batter, tartare sauce, 'House' triple cooked hand-cut chips, mushy or garden peas	£24	
Sea Bass Pan-fried – Norfolk Peer Potatoes, artichokes, tomatoes, salsa rosa	£25	
Mariner's Board – potted shrimps, steamed mussels, 'Severn & Wye' smoked salmon, smoked mackerel pâté, devilled whitebait – warm baguette	£29	
Lobster 'Benedict' – half lobster, wild rocket, avocado, soft poached free-range eggs, hollandaise sauce, toasted muffin	£32	
Severn & Wye Hot Smoked Salmon – heritage beetroots, watercress, horseradish salad	£24.75	
<b>SIDE DISHES and SALADS</b>		£6
Tender Stem Broccoli – citrus herb butter		
Steamed Spinach – buttered		
'House' triple cooked, hand-cut chips – thick or 'frites' Potatoes – minted Norfolk Peer, mashed		
Heritage Tomato, Shallot, Basil – virgin olive oil		
Rocket Salad – shaved parmesan, balsamic dressing		
Leaf Salad – walnut oil, raspberry vinegar		
<b>CHEESE PLATE – from top Local Producers</b>		£13
Vintage Lincolnshire Poacher		
Nottinghamshire Cropwell Bishop Stilton		
Suffolk Baron Bigod Brie		
– fabulous 'House' chutney, grapes celery, biscuits		
<b>VEGETARIAN MENU – PLEASE ASK!</b>		
<b>TEMPTATION – THE 'DANGEROUSLY DELICIOUS' LIST!</b>		£12
Superb 'House' specialities and favourites		
Puddings, Tartes, imaginative 'House' Sorbets and Gelato		
– freshly created using The Very Best Ingredients		

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