

THE GEORGE of Stamford

THE GARDEN ROOM

'TO NIBBLE'

Iberico Ham – quail eggs, celery salt £7.50pp

TO BEGIN ...

Vitello Tonnato – thinly sliced rose veal, anchovy tuna mayonnaise sauce, capers £15

French Onion Soup – gruyère cheese crouton £10.75

Chicken Liver Parfait – toasted homemade brioche, spiced apple chutney £19.25

Charentais Melon – fresh fig £17

Charentais Melon – with San Daniele Ham £22

Gruyère Cheese Fritters – Thai jelly £18

10 Queenie Scallops – samphire, lemon, chill, garlic, butter £19

Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce £20

Smoked Salmon from 'The Severn & Wye Smokery' – brown bread and butter £22 / £35

Shetland Mussels – steamed – wine, cream, garlic broth £18 / £25

Fishcake – Grimsby Smoked Haddock, Atlantic Prawn – buttered spinach, dill crème fraîche £20 / £27.50

PASTA

Lasagne al Forno – beef ragù, béchamella, lasagne verde £23

Spaghetti all'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, lobster oil £33

Portland Crab Linguini – lemon, garlic, chilli, parsley £22.50

Penne Arrabiatta – chilli tomato basil sauce £19

Macaroni Cheese – slow braised beef shin £20.50

SHELLFISH

Porlock Bay Oysters – chilli vinegar mignonette 6 – £21 12 – £39

Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £72

Brittany Platter – crab, king prawn, oyster, mussels, clams, cockles, whelks £53

Atlantic Lobster Half £30 Whole £60
garlic herb butter grilled : Thermidor : 'House' lemon mayonnaise

Dressed Cromer Crab – leaf salad, bread and butter, 'House' mayonnaise £27

VEGETARIAN MENU – PLEASE ASK!

MEAT

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 £30

Herefordshire dry aged Steaks – 'House' triple cooked hand-cut chips, Béarnaise or green peppercorn sauce
Sirloin 10oz – £33 Fillet 8oz – £40

Minute Steak – frites, watercress, Béarnaise sauce £23

Chargrilled 1.3kg Tomahawk Steak – for two or a serious carnivore 'House' triple cooked hand-cut chips, Béarnaise and green peppercorn sauce £85

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 £30

Roast Tamworth Pork Belly – grilled polenta, chard, salsa verde £28.50

FISH

Haddock Fish and Chips – in crispy batter, tartare sauce, 'House' triple cooked hand-cut chips, mushy or garden peas £25

Sea Bass Pan-fried – Norfolk Peer Potatoes, artichokes, tomatoes, salsa rosa £26

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 £25

SIDE DISHES

£6

Tender Stem Broccoli – citrus herb butter

Steamed Spinach – buttered

'House' triple cooked, hand-cut chips – thick or 'frites'

Potatoes – minted Norfolk Peer, mashed

SALADS

£6

Heritage Tomato, Shallot, Basil – virgin olive oil

Rocket Salad – shaved parmesan, balsamic dressing

Leaf Salad – walnut oil, raspberry vinegar

CHEESE PLATE – from top Local Producers

£13

Vintage Lincolnshire Poacher

Nottinghamshire Cropwell Bishop Stilton

Suffolk Baron Bigod Brie

Somerset Aged Driftwood Goat's Cheese

– fabulous 'House' chutney, grapes celery, biscuits

TEMPTATION – THE 'DANGEROUSLY DELICIOUS' LIST!

£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