

**THE GEORGE**  
  
**of Stamford**

Choose from the following together with Cheese or Dessert – £39  
 Why not spoil yourself and add an entrée – shown opposite

Grilled Lamb Cutlets – Boulangère potato, tender stem broccoli, rosemary sauce

Large Dover Sole – grilled or meunière, chive mashed potato – £27.50 extra

Portland Crab Linguini – lemon, garlic, chilli, parsley

Roast Sirloin of British Beef – rare to medium on the bone,  
 Yorkshire pudding, hot horseradish, a panaché of vegetables,  
 roast potatoes – carved at your table from the silver trolley

Loch Duart Salmon en Croute – scallop mousseline, tomato, green vegetables  
 chive caviar Champagne sauce

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

Sea Bass Pan-fried – artichokes, tomatoes, salsa rosa, panaché of vegetables,  
 Norfolk Peer potatoes

Pan-fried Calves Liver – mashed potato, creamed Savoy cabbage, crispy bacon

Skate Wing – lemon, caper and parsley butter, panaché of vegetables, Norfolk Peer potatoes

Warm Chicken Salad – crispy bacon lardons, baby spinach, avocado, red onion,  
 cherry tomato, chilli tomato dressing

Shetland Mussels – steamed – wine, cream, garlic broth

Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, lobster oil

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

Entrées

'Minestrone' of Roast Squash and Peas – creamed goat's cheese, olive, tomato crostini,  
 tomato broth £13.50

Atlantic Prawn and Portland Crab Cocktail – iceberg lettuce, Marie Rose sauce £19.75

Roast Orkney Scallops – caramelised cauliflower purée, golden raisins, Exmoor caviar £25.50

Charentais Melon – fresh fig £16.50 – with San Daniele Ham £21.50

Chicken and Duck Liver Parfait – plum purée, chicken and pumpkin seed crumble,  
 baguette crisp £19.25

Half Atlantic Lobster – garlic herb butter grilled : 'House' lemon mayonnaise : Thermidor £29

Tempura King Prawns – Thai asparagus, lime coriander salsa £25.50

Shetland Mussels – steamed – wine, cream, garlic broth £17.50

Fishcake – Grimsby Smoked Haddock, Atlantic Prawn – buttered spinach, dill crème fraîche £19.75

Smoked Salmon from The Severn & Wye Smokery – blinis, fromage frais £22

Gruyère Cheese Fritters – Thai jelly £17.50

THE DANGEROUSLY DELICIOUS LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Gelato – freshly created using The Very Best Ingredients  
 An individual menu of superb 'House' specialities and favourites

CHEESE PLATE – from top Local Producers

Vintage Lincolnshire Poacher – Nottinghamshire Cropwell Bishop Stilton – Suffolk Baron Bigod Brie  
 – membrillo, grapes, celery

Coffee – Cafetière, Cappuccino, Decaffeinated  
 – complimentary refills £6.55  
 Espresso £3.60

FORTNUM & MASON Loose Leaf Teas and Infusions £6.55  
 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