

# THE GEORGE of Stamford

## THE GARDEN ROOM

Smoked Salmon and Gravlox – dill and whole grain mustard sauce	£13.95	Penne “Pomodoro” – classic tomato and basil sauce, crème fraîche	£12.60
Sautéed Woodland Mushrooms – char-grilled sour dough, crispy pancetta, tarragon, crème fraîche	£13.95	Spaghetti all’Aragosta – half lobster, fine spaghetti, lobster oil, mild chilli tomato sauce	£27.00
Chicken Liver Pâté	£13.40	Lasagne al Forno	£17.00
Roasted Tomato Soup	£8.85	Pappardelle di Pollo, Pancetta e Funghi – chicken, smoked bacon, mushrooms, tarragon crème fraîche	£17.90
Shell-on Prawns	half £9.95    pint £17.85	Pumpkin gnocchi – sage butter, aged parmesan	£18.85
Moules Marinière – white wine, cream and garlic sauce	£15.00 / £20.45	Green Salad	£5.60
Prawn and Crab Cocktail	£14.20 / £21.00	Tomato Salad	£5.60
Gruyère Cheese Fritters	two £12.60    three £19.25	The George’s Antipasti – Tuscan prosciutto, Finocchiona, Coppa, artichokes, olives, sun-blushed tomatoes, marinated mozzarella, char-grilled vegetables	£26.00
Crab and Prawn Fish Cake – leaf salad coriander, roasted red pepper mayonnaise	£14.80 / £19.95	Rock Oysters from Cornwall –	six £15.50    dozen £31.00 We make every effort to ensure the quality of our oysters, however there is a degree of risk when eating raw shellfish.
Char-grilled Chicken Caesar Salad	£17.25	Grand Brittany Platter – half lobster, crab, oyster, king prawn, mussels, clams, shell on prawns, whelks	£56.70
Warm Spiced Chicken Salad – smoked bacon, avocado, spinach, lightly spiced tomato dressing	£19.95	Brittany Platter – As Grand Brittany Platter (without lobster)	£41.35
Lamb Cutlets – rosemary and garlic bread crumbs, parmentier potatoes, ratatouille, salsa verde	£22.50	Dressed Lobster	half £24.50    whole £45.50 All our lobsters weigh approximately 1½lbs
Slow cooked blade of beef – roasted baby onions smoked bacon and mushrooms, horseradish potato, red wine jus	£20.95	Dressed Crab	£22.30
“Porchetta” – loin of pork stuffed with garlic and sage, broccolini, Bramley apple sauce	£20.95	King Prawns	three £13.95    five £19.45
10oz Char-grilled Sirloin Steak – onion rings, grilled tomatoes, mushrooms, chips	£27.95	THE COLD BUFFET	
Fillet of Seabass – pan-fried, green vegetables, new potatoes, garlic and herb butter	£20.55	Sirloin of Beef, Sugar Baked Ham, Poached Scottish Salmon – including salads	£25.00
Fish and Chips – crispy battered haddock, mushy peas	£19.75	Open sandwiches – Atlantic Prawn, Sirloin of Beef or Poached Salmon	£15.95
Lobster Benedict – half lobster on toasted muffin, rocket, avocado, poached egg, Hollandaise	£27.00	Salads – choose from the buffet	£14.90
Seared Calves’ Liver – parsley mash, red onion marmalade	£22.25	CHEESE	£9.40 Lincolnshire Poacher, Colston Bassett Stilton, Brie de Meaux, goat’s milk Ticklemore, Cote Hill Blue
The George’s Beef Burger – pancetta, Lincolnshire Poacher, garlic mayonnaise, beetroot and horseradish relish, chips, brioche bun	£19.50	DESSERT	£9.40 Tempting Puddings, Tarts, Sorbets, Ice Creams
SIDE DISHES		COFFEE and TEA – unlimited	£4.95 Regular, Cappuccino, Decaffeinated
Garlic Bread	£5.20	ESPRESSO	£3.00
Green Seasonal Vegetables	£5.50		
Homecut Chips – thick cut or French fries	£5.60		
Italian Style Rosemary Garlic Potatoes	£5.60		
Baby Leaf and Herb Salad	£5.60		
Little Gem Lettuce, Avocado	£6.85		
Tomatoes, Red Onion, Basil	£5.60		

‘A walk straight in’ lunch is available in The Oak Room Mon-Sat at £29.95 for main course and pudding or cheese, in addition to the full à la carte menu  
VAT is included. Gratuities are at the discretion of the guest. Please advise The Team of any food allergies.

Service Managers: Paul Bennett, Petros Psyllakis    Chef: Aleksej Jacukevich    Garden Room Managers: Sarah, Ulf, Stephen