

THE GEORGE of Stamford

THE GARDEN ROOM'S PUDDINGS and CHEESE

PUDDINGS

Classic Tiramisu

The George's Sherry Trifle – toasted almonds

Rhubarb Eton Mess – Rhubarb harvested by candlelight in Yorkshire!

Golden Crème Caramel

Belgian Dark Chocolate Profiteroles
– cream, dark chocolate sauce

Warm Sticky Toffee Pudding – butterscotch sauce

£12

'HOUSE' GELATOS and SORBETS

– imaginatively and freshly created using The Best Ingredients

Gelatos – Mango Pavlova, Rich Chocolate, Madagascan Vanilla,
Raspberry Ripple, Salted Caramel

Sorbets – Banana, Raspberry, Lemon, Minted Strawberry, Blackberry

£5 per scoop £9 for two scoops £12 for three scoops

CHEESE PLATE – from top Local Producers

Vintage Lincolnshire Poacher, Nottinghamshire Cropwell Bishop Stilton,
Somerset Aged Driftwood Goat's Cheese, Suffolk Baron Bigod Brie
– quince, grapes, fruit toasts

A choice of two cheeses for £9, three for £13.50 or four for £18

PERHAPS with a frivolous flute of...

Bin 4	CHAMPAGNE NOCTURNE by TAITTINGER	£14.95
Bin 4a	TAITTINGER, Demi Sec	£14.95

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