

THE GEORGE of Stamford

THE GARDEN ROOM

'TO NIBBLE'

Iberico Ham – quail egg, celery salt £8pp
Devilled Whitebait £8

'TO BEGIN'

English Pea and Mint Soup – crème fraîche £10
Chicken Liver Parfait – sourdough crisp, red onion and beetroot chutney £19
Salmon and Spring Onion Fish Cake – dill crème fraîche £19
Charentais Melon – fresh fig £18
Charentais Melon – with San Daniele Ham £23
Gruyère Cheese Fritters – Thai jelly £19
Queenie Scallops – samphire, lemon, chilli, garlic, butter £21
Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce £21
Smoked Salmon from 'The Severn & Wye Smokery' – brown bread and butter £23
Shetland Mussels – steamed – wine, cream, garlic broth £20 / £28
Vegetable Fritto Misto – salsa Verde, lemon mayonnaise £14

SALADS

Seared Beef Fillet Strips – rocket, watercress, croutons, beetroot pickled quail eggs, The George's house dressing £27
Chicken Caesar – char-grilled organic chicken breast, cos lettuce, crispy bacon, Parmesan croutons, white anchovy, Caesar dressing £26
Rare Grilled Tuna – roast pepper, courgette, mint, spiced peanut dressing £28
Warm Crottin Goat's Cheese – golden beetroots, radicchio, pear and pearl barley, red wine vinaigrette £26
Warm Chicken – crispy bacon lardons, baby spinach, avocado, red onion, cherry tomato, chilli tomato dressing £26
Cold Poached Salmon Salad – fennel and butter lettuce, potatoes, peas and beans, cucumber, tarragon crème fraîche dressing £26

PASTA

Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, plum cherry tomatoes, lobster oil £36
Lasagne al Forno – beef ragù, béchamella, lasagne verde £26
Penne Arrabiatta – tomato basil chilli sauce £20
Pea and Mint Risotto – crispy cabbage, herb oil £26
Baked Gnocchi – creamed leeks, truffle, wild mushrooms, shaved chestnuts, parmesan £26
Broccoli Orecchiette – toasted almonds, wild rocket, mascarpone £26

FISH AND SHELLFISH

Haddock Fish and Chips – in crispy batter, tartare sauce, 'House' triple cooked hand-cut chips, mushy or garden peas £27
Porlock Bay Oysters – chilli vinegar mignonette 6 – £23 12 – £42
Sea Bass Pan-fried – panaché of vegetables, new potatoes, herb butter sauce £28
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks, green salad £77
Atlantic Lobster Half £34 Whole £68
garlic herb butter grilled : Thermidor : 'House' lemon mayonnaise
Grilled Rainbow Trout – new potatoes, green beans, dill crème fraîche £28
Dressed Whitby Crab – buttered new potatoes, samphire salad £33
Brittany Platter – crab, king prawn, oyster, mussels, clams, cockles, whelks £57
Lobster 'Benedict' – half lobster, wild rocket, avocado, £36

MEAT

Braised Beef Cheek Bourguignon – chive mashed potato, roasted heritage carrots £31
Rose Veal Escalope – Panko coated, butter fried – spinach £32
Hereford dry aged Steaks – 'House' triple cooked hand-cut chips, Béarnaise or green peppercorn sauce
Sirloin 10oz – £37 Fillet 8oz – £44
Minute Steak – frites, watercress, Béarnaise sauce £24
Pan-fried Calves Liver – mashed potato, sautéed Savoy cabbage, crispy bacon £32
The George's aged-sirloin Beef Burger – crispy pancetta, grilled Oglefield cheese, dill pickle, 'House' triple cooked hand-cut chips £27

ACCOMPANYING VEGETABLES AND SIDE SALAD

'House' triple cooked, hand-cut chips – thick or 'frites' £6
Potatoes – new potatoes, mashed
Steamed Spinach – buttered, nutmeg
Tender Stem Broccoli – citrus herb butter
Rocket Salad – shaved parmesan, balsamic dressing
Leaf Salad – walnut oil, raspberry vinegar
Heritage Tomato, Shallot, Basil – virgin olive oil

! TEMPTATION !

Cheese Plate – 'Enticing Tastes' from top Local Producers £9
The 'Dangerously Delicious' Pudding and Dessert List £12

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