THE GEORGE of Stamford

THE GARDEN ROOM

'TO BEGIN'

Chicken Liver Parfait — sourdough crisp, red onion and beetroot chutney	£19
Salmon and Spring Onion Fish Cake — dill crème frâiche	£19
Charentais Melon — fresh fig	£18
Charentais Melon — with San Daniele Ham	£23
Gruyère Cheese Fritters — Thai jelly	£19
French Onion Soup — gruyère cheese crouton	£10
Queenie Scallops — samphire, lemon, chilli, garlic, butter	£23
Atlantic Prawn Cocktail — iceberg lettuce, Marie Rose sauce, brown bread and butter	£21
Smoked Salmon from 'The Severn & Wye Smokery'	£23
Shetland Mussels — steamed — wine, cream, garlic broth OR Thai style; coconut, lemongrass, ginger, Thai basil	£20
Wild Mushroom, Leek, StiltonTartlet — balsamic glaze	£18
Porlock Bay Oysters — chilli vinegar mignonette	6 – £23

SALADS

Chicken Caesar — char-grilled organic chicken breast, cos lettuce, crispy bacon, Parmesan, croutons, white anchovy, Caesar dressing	£26
Roasted Beetroot — lambs leaf, candied walnuts, raspberry vinegar dressing	£24
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

Beef Stroganoff — fillet of beef, tagliatelle	£26
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
Butternut Squash Risotto — parmesan, sage crisps	£21
— with sautéed strips of corn-fed chicken breast	£26
Baked Gnocchi — creamed leeks, truffle, wild mushrooms, shaved chestnuts, parmesan	£26

FISH AND SHELLFISH

Haddock Fish and Chips — in crispy batter, tartare sauce, 'House' triple cooked hand-cut chips, mushy or garden peas	£27
Fish Pie — haddock. smoked haddock, salmon, king prawns, prawns, petits pois	£26
Sea Bass Pan-fried — panaché of vegetables, new potatoes, beurre blanc	£28
Porlock Bay Oysters — chilli vinegar mignonette	12 – £42
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 mayonnasie	
Brittany Platter — crab, king prawn, oyster, mussels, clams, cockles, whelks	£57
Lobster 'Benedict' — half lobster, wild rocket, avocado, soft poached free-range egg, Hollandaise sauce, toasted muffin	£36
Shetland Mussels — steamed — wine, cream, garlic broth OR Thai style; coconut, lemongrass, ginger, Thai basil	£28

MEAT

Braised Beef Cheek Bourguignon — horseradish mashed potato, roasted root vegetables	£31
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 Ogleshield cheese, dill pickle, 'House' triple cooked hand-cut chips	£27
Lamb Cutlets — dauphinoise potato, tender stem broccoli, red wine sauce	£32

ACCOMPANYING VEGETABLES AND SIDE SALAD   £6

House' triple cooked, hand-cut chips — thick or 'frites'
Potatoes — minted new, horseradish mashed
Steamed Spinach — buttered, nutmeg
Tender Stem Broccoli — citrus herb butter
Roasted Beetroots — honey, rosemary

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

The 'Dangerously Delicious' Pudding and Dessert List	£12

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

General Manager **Kay Musgrove**   Garden Room Head Chef **James Jackson**   Service Manager **Florian Hertling**   Restaurant Manager **Sarah Woolf**   13.XII.24