

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 fraîche	£19
Aged Fillet of Beef Carpaccio – watercress, parmesan, black pepper	£23
Gruyère Cheese Fritters – Thai jelly	£19
French Onion Soup – gruyère cheese crouton	£12
Queenie Scallops – lemon chilli garlic butter, samphire	£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	£20
Wild Mushroom, Leek, Stilton Tartlet – balsamic glaze	£18
Porlock Bay Oysters – chilli vinegar mignonette	6 – £23
Half Atlantic Lobster – garlic herb butter grilled or Thermidor	£34

SALADS

Chicken Caesar – char-grilled organic chicken breast, cos lettuce, crispy bacon, Parmesan, croutons, white anchovy, Caesar dressing	£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, POLENTA AND RICE

Beef Stroganoff – fillet of beef, rice	£26
Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, plum cherry tomatoes, lobster oil, chilli	£36
Lasagne al Forno – beef ragù, béchamella, lasagne verde	£26
Penne Arrabiatta – tomato basil chilli sauce	£20
Butternut Squash Risotto – parmesan, sage crisps – with sautéed strips of Corn-Fed Chicken Breast	£21 £26
Baked Gnocchi – creamed leeks, truffle, wild mushrooms, shaved chestnuts, parmesan	£26
Venison Polpette – meatballs – soft polenta, sage, chestnuts	£26

FISH AND SHELLFISH

Battered Haddock and Chips – 'House' triple cooked hand-cut chips, tartare sauce, mushy or garden peas	£27
Grimby Natural Smoked Haddock – buttered spinach, Hollandaise	£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, green salad	£77
Atlantic Lobster – garlic herb butter grilled or Thermidor – jasmine rice, steamed spinach	Whole £75 Half £45
Brittany Platter – crab, king prawn, oyster, mussels, clams, cockles	£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	£28
Fish Pie – haddock, smoked haddock, salmon, king prawns, prawns, petits pois	£26

MEAT

Steak, Kidney and Ale Steamed Suet Pudding – broccoli	£31
Hereford dry aged Steaks – 'House' triple cooked hand-cut chips, Béarnaise or green peppercorn sauce	Sirloin 10oz – £37 Fillet 8oz – £44
Crispy Confit Duck Leg – braised lentil and green bean, salsa verde	£26
Lemon and Rosemary Butter-fried Chicken Breast – frites, roast lemon, watercress	£24
Pan-fried Calves Liver – mashed potato, sautéed Savoy cabbage, crispy bacon	£32
The George's aged-sirloin Beef Burger – crispy pancetta, grilled Oglesfield cheese, dill pickle, 'House' triple cooked hand-cut chips	£27
Lamb Cutlets – dauphinoise potato, tender stem broccoli,	£32

ACCOMPANYING VEGETABLES AND SIDE SALAD

'House' triple cooked, hand-cut chips – thick or 'frites'	£6
Potatoes – minted new, horseradish mashed	
Steamed Spinach – buttered, nutmeg	
Tenderstem 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