

“A Taste of The George of Stamford” in your own HOME

Telephone Orders 01780 750700 – 8.30am to 7.30pm daily **at least 1 day prior** to your preferred collection or delivery day **COLLECTION** from THE GEORGE between 10am to 6pm or free delivery in Stamford, surrounding villages may incur a small charge

Salmon 3 Ways – ‘Severn & Wye’ Smoked, Beetroot home-cured, Salmon Gravlax
– lime dill crème fraîche £15

Cèpe Mushroom and Black Truffle Risotto – tarragon cream, Parmesan tuile £12

Half Atlantic Lobster – garlic herb butter or Thermidor or lemon herb mayonnaise £19.50

Loch Duart Salmon enrobed in fine ‘Latticed’ Puff Pastry – Orkney scallop mousseline,
Champagne caviar sauce £23

Fillet of Lake District Beef Wellington – forest mushroom duxelles, butter puff pastry, truffled beef jus £25

Spaghetti Aragosta – half Atlantic lobster, fine spaghetti, lobster oil, mild tomato chilli sauce £21

Rack of Cumbrian Lamb – herb crust, rosemary lamb sauce £24

Sunday (only) Roast Rib of British Beef Sirloin – Yorkshire Puddings, duck fat roast potatoes carrots and parsnips, panache of buttered green vegetables, cauliflower cheese, hot horseradish, gravy £60 for two

VEGETABLES – £5

Buttered Spinach – nutmeg, lemon

Fine Ratatouille – rocket pesto

Tenderstem Broccoli – lemon herb butter

Potatoes – choice of duck fat roast, butter mashed, dauphinoise

DESSERT – £8

The George’s Sticky Toffee Pudding – caramel toffee sauce, Bourbon clotted Cornish cream

Mandarin Stem Ginger Cheesecake – Scottish raspberry coulis

Belgian Dark Chocolate Profiteroles – Grand Marnier crème pâtissière

CHEESE – £8 – enough to share

Baron Bigod Suffolk Brie – crisp fruit and seed biscuits, grapes

CHOCOLATE TRUFFLES – £6 – Cointreau, Drambuie and Rum (two of each)

Please advise us of any allergens or dietary requirements at the time of ordering.