

# THE GEORGE of Stamford

## BREAKFAST MENU

7.00am to 11.30am – 8.00am on Sundays

Please “ease into” breakfast by choosing from the following – just let your waiter know

**Juice** – Freshly Squeezed Orange, Apple, Pink Grapefruit, Cranberry

**French Style Yoghurts** – plain or fruit

**Fresh Fruit** – Ruby Grapefruit Segments, Poached Prunes, Apricots

**Toast** – White, Sourdough or Granary Bread

Baked in traditional coal fired ovens by Askers Bakery, Stamford

**Croissants** – freshly baked, warm

**Freshly Brewed Coffee** – Cafetière, Cappuccino, Espresso, Decaffeinated

**Birchall Teas and Infusions**

**Hot Chocolate**

**And then onto . . .**

The George is proud to offer you traditional favourites and some fantastic ‘brunch-ish’ dishes, freshly and caringly prepared.

**Scotch Porridge** – a bowl to start your breakfast

**Cereals** – Weetabix, Cornflakes, The George’s own Granola

**‘FULL ENGLISH’** – create your own

Nelson’s Lincolnshire Pork Sausage, Dry Cured British Back Bacon, Grilled Tomato, Field Mushroom, Grilled Lamb Kidneys, Black Pudding, Heinz Baked Beans; Local Free-range Eggs – Poached, Scrambled, Fried

or

**SOMETHING DIFFERENT**

(All Eggs are local and free-range)

Scrambled Egg with Severn & Wye Smoked Salmon

Home Cooked Ham or Buttered Spinach or Severn & Wye Smoked Salmon on a toasted Hambleton Bakery Muffin, topped with Poached Eggs and Hollandaise Sauce

Crushed Avocado on Sourdough toast – a little optional chilli – Poached Egg

Boiled, Fried, Scrambled or Poached Eggs

or

**‘FISH’**

Smoked Grimsby Haddock, Poached Egg

Grilled Whitby Kipper

**Why Not?** A celebration, an Anniversary, it’s Sunday, or Just Because You Feel Like It . . .

Flute of Taittinger Champagne – £11.75

Bucks Fizz - Taittinger Champagne and fresh orange juice – £9.50

**Breakfast for Non-Residents £26**

PLEASE ADVISE THE TEAM OF ANY FOOD ALLERGIES

**THE GEORGE**  
  
**of Stamford**

**BREAKFAST**

7.00am to 11.30am – 8.00am on Sundays

**MORNING COFFEE**

from 9.00am

**THE GARDEN ROOM**

All Day from 11.30am

**THE OAK ROOM**

from 11.30am

Luncheon and Dinner

**AFTERNOON TEA**

3.30pm – 5.30pm