

# THE GEORGE of Stamford

## THE GARDEN ROOM 'OUTSIDE' and THE COURTYARD

Velvety Chicken Liver Parfait – baguette £17.50  
San Daniele Ham – fresh fig £17.50  
Gruyère Cheese Fritters – Thai jelly £15.75  
Salcombe Crab and Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce, artisan bread £18.25  
Half Atlantic Lobster – garlic herb butter or 'House' lemon mayonnaise or Thermidor £27.80  
Grimsby Smoked Haddock and Atlantic Prawn Fishcake – Salcombe crab dill butter, citrus herb crème fraîche £18.50  
Shetland Mussels – steamed, wine cream garlic broth £17.50 / £23.50  
Porlock Bay Pacific Oysters – chilli vinegar mignonette 6 – £18.50 12 – £34  
Smoked Salmon from The Severn & Wye Smokery £19.75

Whole Atlantic Lobster – garlic herb butter or 'House' lemon mayonnaise or Thermidor £49.75  
'Peterhead' Haddock and Chips – in crispy batter, 'House' triple cooked hand-cut chips, mushy peas, tartare sauce £23  
Herdwick Lamb Cutlets – dauphinoise potato, red wine rosemary jus £32  
Fillet of Sea Bass – tender stem broccoli, Jersey Royals, citrus herb butter £24  
Pan-fried Calves Liver – champ potato, bourguignon sauce £27  
Organic Chicken Caesar Salad – char-grilled chicken breast, crispy bacon, Parmesan croutons, white anchovy, garlic dressing £24  
Grimsby Smoked Haddock and Atlantic Prawn Fishcake – Salcombe crab dill butter, spinach, citrus herb crème fraîche £24.75  
Cumbrian Limousin dry aged Steaks – 'House' triple cooked hand-cut chips, Béarnaise or green peppercorn sauce  
    Sirloin – 10oz £30  
    Fillet – 8oz £36  
Lasagne al Forno – beef ragù, béchamella, lasagne verde £21  
Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, lobster oil £29.75  
The George's Beef Burger – beetroot and horseradish, pancetta, relish, gherkin, wild garlic mayonnaise £23  
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £65  
Brittany Platter – crab, king prawn, oyster, mussels, clams, cockles, whelks £50

### VEGETABLES and SALADS £6.25

Tender Stem Broccoli – citrus herb butter  
Steamed Spinach – nutmeg, olive oil  
'House' Triple Cooked, Hand-cut Chips – thick or 'frites'  
New Potatoes – mint, butter  
Heritage Tomato, Shallot, Basil – virgin olive oil  
Little Gem, Avocado – French mustard dressing  
Seasonal Leaf Salad – walnut oil, raspberry vinegar

### CHEESE PLATE – chosen from top Local Producers

Vintage Lincolnshire Poacher – Nottinghamshire Colston Bassett Stilton – Suffolk Baron Bigod Brie  
– fabulous 'House' chutney, grapes, celery, biscuits £12.50

### THE 'DANGEROUSLY DELICIOUS' LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Iced Creams – freshly created using The Best Ingredients  
An individual menu of superb 'House' specialities and favourites £9.50

### FORTNUM & MASON Loose Leaf Teas and Infusions £5.25

Royal Blend, Afternoon Tea Blend,  
Assam, Darjeeling, Earl Grey, Royal Blend Decaffeinated  
Green Tea and Jasmine, Chai  
Sour Cherry and Orange, Elderflower Strawberry and Rose

Cafetière, Cappuccino, Decaffeinated Coffee £5.25  
Espresso £3.25

Zuma Fairtrade Dark Hot Chocolate £5.25

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

# THE SHORT WINE LIST

CHAMPAGNE and FIZZ		Glass 125ml	Bottle 75cl
Bin 1	CHAMPAGNE LE MESNIL, Grand Cru, Blanc de Blancs	£11.50	£62.00
Bin 3	CHAMPAGNE TAITTINGER, Brut Réserve	£12.50	£67.00
Bin 4	CHAMPAGNE NOCTURNE by TAITTINGER	£12.50	£67.00
Bin 2	CHAMPAGNE SUBLIME ROSÉ, Grand Cru, Le Mesnil	£11.50	£67.00
Bin 5	CHAMPAGNE TAITTINGER ROSÉ, Brut Réserve	£12.50	£67.00
The 'Sublime' is a little lighter; the Taittinger is surprisingly powerful			
Bin 275	NYETIMBER, Classic Cuvée. West Sussex, England	£12.50	£67.00
... or try one of the finest English sparkling wines, very much in Champagne style			

		Medium 125ml	Large 175ml	Bottle 75cl
WHITE				
Bin 62	2019 SAUVIGNON BLANC, De Martino. Casablanca Valley, Chile	£6.60	£9.90	£34.00
Bin 11	2020 PICPOUL DE PINET, Domaine Font Mars. Languedoc	£7.00	£10.25	£35.00
Bin 56	2020 SAUVIGNON BLANC, 'Annabel', Staete Landt, Marlborough	£7.65	£11.50	£41.00
Bin 51	2019 VIOGNIER, The Foundry. Stellenbosch, South Africa	£8.15	£12.25	£44.00
Bin 38	2018 PINOT BLANC AUXERROIS, Domaine Albert Mann. Alsace	£8.40	£12.50	£45.00
Bin 33	2019 SANCERRE, Terre de Maimbray, Reverdy. Loire Valley	£8.65	£13.00	£47.00
Bin 17	2017 CHABLIS, 1er Cru Montmains, Duplessis. Burgundy	£10.45	£15.75	£58.00

		Medium 125ml	Large 175ml	Bottle 75cl
RED				
Bin 132	2018 CHÂTEAU FONTARÈCHE, Vieilles Vignes. Corbieres	£6.60	£9.90	£34.00
Bin 106	2019 RIOJA, Inédito, Bodegas Lacus. Spain	£7.30	£11.00	£39.00
Bin 86	2020 PRIMITIVO, I Muri. Puglia, Italy	£7.30	£11.00	£39.00
Bin 107	2017 QUINTA DE LA ROSA, Douro, Portugal	£7.65	£11.00	£40.00
Bin 129	2018 MALBEC, Ultra, Kaiken. Mendoza, Argentina	£7.50	£11.25	£40.00
Bin 140	2017 CAIRANNE, La Côte Sauvage, Boutinot. Rhône	£8.00	£11.75	£42.00
Bin 175	2013 CHÂTEAU LA CROIX DES MOINES. Bordeaux	£8.15	£12.25	£44.00

		Medium 125ml	Large 175ml	Bottle 75cl
ROSÉ				
Bin 254	2020 CHÂTEAU FONTARÈCHE ROSÉ., Vieilles Vignes. Corbieres	£6.60	£9.90	£34.00
Bin 257	2020 MIRAVAL ROSÉ. Côtes de Provence	£8.50	£12.75	£47.00

PORT, SWEET WINE		75ml	Bottle
Bin 600	QUINTA DE LA ROSA FINEST RESERVE. Portugal	£5.75	£42.00
Bin 605	2012 QUINTA DO PASSADOURO, Late Bottled Vintage. Portugal	£6.25	£48.00
Bin 694	2016 MUSCAT DE BEAUMES DE VENISE, Domaine Durban. Rhône	£5.50	£43.00
Bin 662	2016 BANYULS, Cuvée Léon Parcé, Dom de la Rectorie. Roussillon	£7.75	£34.00
Fascinating sweet red. Gently fortified. Brilliant with chocolate			(50 cl)

WATER 75cl (Bottle)	HILDON - Still	SAN PELLEGRINO - Sparkling	£5.00
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