

THE GEORGE of Stamford

THE COURTYARD AND GARDEN ROOM MENU

ANTIPASTI BOARDS for SHARING (or not!)

Tuscan Prosciutto, Finocchiona, Coppa, Artichokes, Sun-blushed Tomatoes, Marinated Mozzarella,
Olives, Char-grilled Vegetables – warm ciabatta £29

Potted Shrimp, Whitebait, Mussels, Mackerel Pâté, Beetroot Cured Salmon,
Severn & Wye Smoked Salmon – sourdough crisp £29

Grand Brittany Platter – half Atlantic lobster, crab, king prawn, mussels, clams, cockles, whelks £60

Brittany Platter – crab, king prawn, mussels, clams, cockles, whelks (without lobster) £45

Whole Atlantic Lobster – roasted with garlic / chilled with mayonnaise £45 Thermidor £49

Chicken Liver Pâté, Pulled Ham Hock Terrine, Mackerel Pâté

– pickled vegetables, apple and cinnamon chutney, toasted sourdough £14

Dorset Crab and Prawn Fishcake – shrimp chive butter, saffron mayonnaise £17 / £23

Severn & Wye Smoked Salmon, Beetroot Cured Salmon – dill crème fraîche £19

Gruyère Cheese Fritters – lemongrass, ginger jelly £14 / 20

Atlantic Prawn and Crab Cocktail £15 / £23

Warm Spiced Chicken Salad – baby spinach, avocado, smoked bacon, lightly spiced tomato dressing £19

Billingsgate Fish & Chips – crispy battered haddock, triple cooked chips, mushy peas £19.50

Moules Marinière – steamed rope-grown mussels, white wine, cream and garlic £16 / £22

Seared British Rose Veal Liver – parsley mash, red onion marmalade £25

Fillet of Pan-fried Sea Bass – panaché of green vegetables, new potatoes, herb butter £19.50

Char-grilled Steaks, Best British Beef – aged 28 days, triple cooked chips – thick or thin cut, Béarnaise sauce
10oz Sirloin £29
8oz Fillet £35

Lasagne al Forno – green leaf salad £19

Spaghetti al Aragosta – half Atlantic Lobster, fine spaghetti, lobster oil, mild chilli tomato sauce £27.50

Penne con pomodoro e capperi – cherry tomatoes, capers, garlic £18

Panaché of Seasonal Green Vegetables
Triple Cooked Chips – thick or thin cut
Tomato, Red Onion, Basil Salad
Little Gem Salad – avocado, French mustard dressing
Rocket Salad – parmesan shavings, balsamic vinaigrette
Baby Leaf Salad – walnut oil, raspberry vinaigrette
£6

Cheese Plate – chutney, celery, grapes £12

Dessert Menu – from Traditional Trifle, Eton Mess,
to Chocolate Brownie and ice creams – please ask for the menu £9

Freshly Brewed Cafetière Coffee / Teas £5

Please advise The Team of any food allergies

VAT is included, gratuities are at the discretion of the guest