

THE GEORGE of Stamford

THE GARDEN ROOM MENU

ANTIPASTI BOARDS for SHARING (or not!)

Ham Croquettes, Padrón Peppers, Cider Poached Chorizo, Chilli Garlic King Prawns
Seasoned Pork Meatballs, Almond Sauce – all warm £29

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

Chicken Liver Pâté – chutney, toasted sourdough £14

Devilled Lambs' Kidneys – toasted homemade brioche £15

Char-grilled Sardines – warm caper butter, potato salad, sourdough, £16

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

Half / Whole Atlantic Lobster – roasted with garlic butter / chilled with mayonnaise £24 / £45

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

Atlantic Prawn and Crab Cocktail £15 / £23

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

Half / Whole Lobster Thermidor – English mustard Mornay sauce £27 / £49

Carlingford Irish Oysters – sweet chilli vinegar half dozen £16 dozen £32

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

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

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

Corn-fed Chicken – roasted leg and breast, minted baby potatoes, roasted onion, sauce vierge £21

Cumbrian Lamb Cutlets – fondant potato, roasted root vegetables, lamb jus £22

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

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

Char-grilled Steaks, Best British Beef 10oz Sirloin £29 **8oz Fillet** £35

– aged 28 days, thick or thin cut triple cooked chips, Béarnaise sauce

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

Lasagne al Forno – green leaf salad £19

Comté Macaroni Cheese Gratin – sautéed wild mushrooms, truffle, crispy onions £18

Panaché of Seasonal Green Vegetables

Buttered Spinach – nutmeg, lemon

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

All Vegetables and Salads £6 each

Cheese Plate – chutney, celery, grapes £12

Dessert Menu – from Traditional Trifle and Tiramisu,
to Ruby Peach Panna Cotta and our very own 'ices' – please ask for the menu £9

Freshly Brewed Cafetière Coffee / Teas £5

The Garden Room Wine List is overleaf

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