

# THE GEORGE of Stamford

## THE GARDEN ROOM

All Day from 11.30am

<b>Severn &amp; Wye Smoked Salmon</b> – Lilliput capers, shallot rings, sourdough bread	£17	<b>PASTA</b>	
<b>San Daniele Ham and Italian Burrata</b> – fresh fig, balsamic vinaigrette	£17	<b>Spaghetti al'Aragosta</b> – half Atlantic lobster, fine spaghetti, lobster oil, mild tomato and chilli sauce	£27
<b>Smooth Chicken Liver Parfait</b> – toasted homemade brioche, spiced apple and cinnamon chutney	£15	<b>Lasagne al Forno</b> – beef ragù, béchamella, lasagne verde, mixed side salad	£19
<b>Carlingford Irish Oysters</b> – sweet chilli vinegar	6 – £16    12 – £32	<b>Baked Wild Mushroom and Gruyère Gnocchi</b> – winter truffle oil, crispy fried onions	£19
<b>Classic Prawn Cocktail</b> – little gem lettuce, avocado, cherry tomato, Marie Rose sauce	£15 / £23	<b>Portland Crab Linguini</b> – blistered baby tomatoes, chilli, spring onions, parsley, extra virgin olive oil	£22
<b>Seared Beef Carpaccio</b> – wild rocket, parmesan crisps, truffle emulsion	£17 / £24	<b>Comté Macaroni Cheese</b> – slow braised beef blade, lardons, mushrooms, rich wine reduction	£19
<b>Half / Whole Atlantic Lobster</b> – garlic butter roasted or chilled with mayonnaise	£24 / £45	<b>ANTIPASTI BOARDS for SHARING (or not!)</b> – with warm sourdough	£29
<b>Gruyere Cheese Fritters</b> – sticky fig relish	£14 / £20	Ham croquettes, Padron peppers, cider braised chorizo, chilli garlic prawns, seasoned pork meatballs, almond sauce	
<b>Moules Marinière</b> – steamed rope grown mussels, white wine, garlic and parsley	£16 / £22	Warm potted shrimps, steamed mussels, smoked mackerel pâté, devilled whitebait, Severn & Wye smoked salmon	
<b>Portland Crab and Prawn Fishcake</b> – brown shrimp and dill butter, saffron mayonnaise	£17 / £23	<b>SIDE DISHES</b>	£6
<b>Char-grilled Steaks</b> – best British 28-day aged beef – triple cooked chips, bearnaise or green peppercorn sauces Sirloin – £29    Fillet – £35		<b>Tender-stem broccoli</b> – lemon, herb butter	
<b>Mediterranean King Prawns</b> – chilled with mayonnaise or pan-fried in garlic butter	3 - £15    5 - £25	<b>Steamed spinach</b> – nutmeg and olive oil	
<b>Half / Whole Lobster Thermidor</b> – cream, cheese, English mustard, Cognac sauce	£27 / £49	<b>Triple cooked chips</b> – hand-cut thick or thin	
<b>Corn-fed Chicken</b> – roasted leg and breast, minted baby potatoes, roasted onion, sauce vierge	£21	<b>Truffle and parmesan frites</b> – thin, triple cooked	
<b>Shepherd's Pie</b> – slow cooked shoulder of lamb, rich red wine reduction, Lincolnshire Poacher mash, braised red cabbage	£22	<b>SALADS</b>	£6
<b>Fillet of Seabass 'à la plancha'</b> – tender stem broccoli, new potatoes, lemon herb butter	£21	<b>Heritage tomato, red onion, basil salad</b> – extra virgin olive oil	
<b>The George's Hamburger</b> – minced rump steak, glazed rarebit, crispy bacon, sriracha mayonnaise, pickles, triple cooked hand-cut chips	£20	<b>Little gem and avocado salad</b> – French mustard dressing	
<b>Fish and Chips</b> – haddock in crispy fried batter, triple cooked hand-cut chips, mushy peas, tartare sauce	£20	<b>Wild rocket leaf salad</b> – balsamic vinaigrette	
<b>Properly Dressed Portland Crab</b> – hard boiled egg, lemon and parsley	£23	<b>Seasonal young leaf salad</b> – walnut oil, raspberry vinaigrette	
<b>Seared Calves Liver</b> – stout braised onions, crispy streaky bacon, colcannon potato, sage butter	£25	<b>Caesar Salad</b> – Parmesan, crispy bacon, croutons, anchovy, garlic dressing	
<b>Grand Brittany Platter</b> – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks	£60	<b>CHEESE</b>	£12
<b>Brittany Platter</b> – crab, king prawn, oyster, mussels, clams, cockles, whelks	£45	Vintage Lincolnshire Poacher, Colston Bassett Stilton, Baron Bigod Brie – chutney, celery, grapes	
<b>Thai Style Yellow Fish Curry</b> – steamed coriander rice, charred lime	£22	<b>DESSERT</b>	£9

### 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

# THE GARDEN ROOM WINE LIST

CHAMPAGNE and FIZZ		Glass 125ml	Bottle 75cl
Bin 1	CHAMPAGNE LE MESNIL, Grand Cru, Blanc de Blancs	£9.95	£59.00
Bin 3	CHAMPAGNE TAITTINGER, Brut Réserve	£11.75	£64.00
Bin 4	CHAMPAGNE NOCTURNE by TAITTINGER	£11.75	£64.00
Bin 2	CHAMPAGNE SUBLIME ROSÉ, Grand Cru, Le Mesnil	£9.95	£59.00
Bin 5	CHAMPAGNE TAITTINGER ROSÉ, Brut Réserve	£11.75	£64.00
The 'Sublime' is a little lighter; the Taittinger is surprisingly powerful			
Bin 275	NYETIMBER, Classic Cuvée. West Sussex, England	£11.75	£59.00
... 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, Chile	£6.40	£9.50	£32.00
Bin 11	2018 PICPOUL DE PINET, Félines Jourdan. Languedoc	£6.85	£10.00	£33.00
Bin 56	2018 NEUDORF SAUVIGNON BLANC, Nelson. NZ	£7.40	£11.15	£39.50
Bin 51	2019 VIOGNIER, The Foundry. Stellenbosch, South Africa	£7.65	£11.45	£41.00
Bin 38	2018 PINOT BLANC AUXERROIS, Domaine Albert Mann. Alsace	£7.95	£11.75	£44.00
Bin 33	2018 SANCERRE, Terre de Maimbray, Reverdy. Loire Valley	£8.10	£12.00	£45.00
Bin 17	2017 CHABLIS, 1er Cru Montmains, Duplessis	£10.25	£15.50	£55.00

		Medium 125ml	Large 175ml	Bottle 75cl
RED				
Bin 132	2018 CHÂTEAU FONTARÈCHE. Corbieres, Languedoc	£6.40	£9.50	£32.00
Bin 85	2016 CHIANTI, Podere il Chiostrino. Tuscany	£6.40	£9.50	£32.00
Bin 106	2018 RIOJA Inédito, Bodegas Lacus. Spain	£7.10	£10.75	£38.00
Bin 86	2019 BARDOLINO, Corte Giara, Veneto	£7.10	£10.75	£38.00
Bin 129	2018 MALBEC, Ultra, Kaiken. Mendoza, Argentina	£7.30	£11.00	£39.00
Bin 107	2017 QUINTA DE LA ROSA. Douro, Portugal	£7.50	£11.40	£40.00
Bin 175	2013 CHÂTEAU LA CROIX DES MOINES, Bordeaux	£7.85	£11.50	£43.00

		Medium 125ml	Large 175ml	Bottle 75cl
ROSÉ				
Bin 254	2019 CORBIERES ROSÉ, Château Fontarèche. Languedoc	£6.40	£9.50	£32.00
Bin 257	2019 MIRAVAL ROSÉ. Côtes de Provence	£8.00	£12.00	£40.00

PORT, SWEET WINE		75ml	Bottle
Bin 600	QUINTA DE LA ROSA FINEST RESERVE. Portugal	£5.50	£40.00
Bin 605	2012 QUINTA DO PASSADOURO, Late Bottled Vintage. Portugal	£6.00	£46.00
Bin 694	2016 MUSCAT DE BEAUMES DE VENISE, Domaine Durban. Rhône	£5.00	£41.00
Bin 662	2016 BANYULS, Cuvée Léon Parcé, Dom de la Rectorie. Roussillon	£7.50	£33.00
Fascinating sweet red. Gently fortified. Brilliant with chocolate			(50 cl)

WATER 75cl (Bottle)	HILDON - Still	SAN PELLEGRINO - Sparkling	£4.75
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