

THE GEORGE of Stamford

THE GARDEN ROOM

All Day from 11.30am

Severn & Wye Smoked Salmon – Lilliput capers, shallot rings, sourdough bread	£18	PASTA	
San Daniele Ham and Italian Burrata – fresh fig, balsamic vinaigrette	£17	Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, lobster oil, mild tomato and chilli sauce	£29
Smooth Chicken Liver Parfait – toasted homemade brioche, spiced apple and cinnamon chutney	£15	Lasagne al Forno – beef ragù, béchamella, lasagne verde, mixed side salad	£19
Carlingford Irish Oysters – sweet chilli vinegar	6 – £15 12 – £29	Baked Wild Mushroom and Gruyère Gnocchi – winter truffle oil, crispy fried onions	£21
Classic Prawn Cocktail – little gem lettuce, avocado, cherry tomato, Marie Rose sauce	£15 / £23	Portland Crab Linguini – blistered baby tomatoes, chilli, spring onions, parsley, extra virgin olive oil	£22
Seared Beef Carpaccio – wild rocket, parmesan crisps, truffle emulsion	£17 / £24	Comté Macaroni Cheese – slow braised beef blade, lardons, mushrooms, rich wine reduction	£21
Half / Whole Atlantic Lobster – garlic butter roasted or chilled with mayonnaise	£25 / £47	ANTIPASTI BOARDS for SHARING (or not!) – with warm sourdough	£29
Gruyere Cheese Fritters – sticky fig relish	£14 / £20	Ham croquettes, Padron peppers, cider braised chorizo, chilli garlic prawns, seasoned pork meatballs, almond sauce	
Moules Marinière – 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	
Portland Crab and Prawn Fishcake – brown shrimp and dill butter, saffron mayonnaise	£17 / £23	SIDE DISHES	£6
Char-grilled Steaks – best British 28-day aged beef – triple cooked chips, bearnaise or green peppercorn sauces Sirloin – £29 Fillet – £35		Tender-stem broccoli – lemon, herb butter	
Mediterranean King Prawns – chilled with mayonnaise or pan-fried in garlic butter	3 - £15 5 - £25	Steamed spinach – nutmeg and olive oil	
Half / Whole Lobster Thermidor – cream, cheese, English mustard, Cognac sauce	£29 / £49	Triple cooked chips – hand-cut thick or thin	
Corn-fed Chicken – roasted leg and breast, minted baby potatoes, roasted onion, sauce vierge	£21	Truffle and parmesan frites – thin, triple cooked	
Shepherd's Pie – slow cooked shoulder of lamb, rich red wine reduction, Lincolnshire Poacher mash, braised red cabbage	£22	SALADS	£6
Fillet of Seabass 'à la plancha' – tender stem broccoli, new potatoes, lemon herb butter	£21	Heritage tomato, red onion, basil salad – extra virgin olive oil	
The George's Hamburger – minced rump steak, glazed rarebit, crispy bacon, sriracha mayonnaise, pickles, triple cooked hand-cut chips	£20	Little gem and avocado salad – French mustard dressing	
Fish and Chips – haddock in crispy fried batter, triple cooked hand-cut chips, mushy peas, tartare sauce	£20	Wild rocket leaf salad – balsamic vinaigrette	
Properly Dressed Portland Crab – hard boiled egg, lemon and parsley	£25	Seasonal young leaf salad – walnut oil, raspberry vinaigrette	
Seared Calves Liver – stout braised onions, crispy streaky bacon, colcannon potato, sage butter	£25	Caesar Salad – Parmesan, crispy bacon, croutons, anchovy, garlic dressing	
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks	£60	CHEESE	£12
Brittany Platter – crab, king prawn, oyster, mussels, clams, cockles, whelks	£45	Vintage Lincolnshire Poacher, Colston Bassett Stilton, Baron Bigod Brie – chutney, celery, grapes	
Thai Style Yellow Fish Curry – steamed coriander rice, charred lime	£22	DESSERT	£9
		See our tempting menu for delicious Puddings, Tarts, and imaginative home-made Sorbets, Ice Creams	
		COFFEE and TEA – unlimited Cafetière, Cappuccino, Decaffeinated	£5
		ESPRESSO	£3

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	£11.00	£60.00
Bin 3	CHAMPAGNE TAITTINGER, Brut Réserve	£12.00	£65.00
Bin 4	CHAMPAGNE NOCTURNE by TAITTINGER	£12.00	£65.00
Bin 2	CHAMPAGNE SUBLIME ROSÉ, Grand Cru, Le Mesnil	£12.00	£65.00
Bin 5	CHAMPAGNE TAITTINGER ROSÉ, Brut Réserve	£12.00	£65.00
The 'Sublime' is a little lighter; the Taittinger is surprisingly powerful			
Bin 275	NYETIMBER, Classic Cuvée. West Sussex, England	£12.00	£62.00
... or try one of the finest English sparkling wines, very much in Champagne style			

WHITE		Medium 125ml	Large 175ml	Bottle 75cl
Bin 62	2019 SAUVIGNON BLANC, De Martino, Chile	£6.85	£10.00	£34.00
Bin 11	2019 PICPOUL DE PINET, Domaine Font Mars. Languedoc	£6.85	£10.00	£34.00
Bin 56	2019 NEUDORF SAUVIGNON BLANC, Nelson. NZ	£7.40	£11.15	£39.50
Bin 51	2018 VIOGNIER, The Foundry. Stellenbosch, South Africa	£7.75	£11.60	£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	£8.20	£12.30	£46.00
Bin 17	2017 CHABLIS, 1er Cru Montmains, Duplessis, Burgundy	£10.30	£15.50	£56.00

RED		Medium 125ml	Large 175ml	Bottle 75cl
Bin 132	2018 CHÂTEAU FONTARÈCHE. Corbieres, Languedoc	£6.45	£9.65	£33.00
Bin 85	2016 CHIANTI, Podere il Chiostrino. Tuscany, Italy	£6.45	£9.65	£33.00
Bin 106	2018 RIOJA Inédito, Bodegas Lacus. Spain	£7.15	£10.75	–
Bin 86	2019 BARDOLINO, Corte Giara, Veneto, Italy	£7.30	£10.95	£38.00
Bin 129	2018 MALBEC, Ultra, Kaiken. Mendoza, Argentina	£7.35	£11.00	£39.00
Bin 107	2017 QUINTA DE LA ROSA. Douro, Portugal	£7.50	£11.25	£40.00
Bin 175	2013 CHÂTEAU LA CROIX DES MOINES, Bordeaux	£7.95	£11.90	£43.00

ROSÉ		Medium 125ml	Large 175ml	Bottle 75cl
Bin 254	2019 CORBIERES ROSÉ, Château Fontarèche. France	£6.45	£9.65	£32.00
Bin 257	2019 MIRAVAL ROSÉ. Côtes de Provence	£8.10	£12.15	£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	£4.90
---------------------	----------------	----------------------------	-------