

THE GEORGE of Stamford

THE GARDEN ROOM 'OUTSIDE' and THE COURTYARD

Velvety Chicken Liver Parfait – baguette £17
San Daniele Ham – fresh fig £17
Gruyère Cheese Fritters – Thai jelly £15
Salcombe Crab and Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce, artisan bread £17.50
Salmon 3 Ways – 'Severn & Wye' Smoked, Beetroot home-cured, Salmon Gravlox – lime dill crème fraîche £21.50
Half Atlantic Lobster – garlic herb butter or 'House' lemon mayonnaise or Thermidor £27
Grimsby Smoked Haddock and Atlantic Prawn Fishcake – Salcombe crab dill butter, citrus herb crème fraîche £18
Shetland Mussels – steamed, wine cream garlic broth £17 / £23
Porlock Bay Pacific Oysters – chilli vinegar mignonette 6 – £18 12 – £33
Smoked Salmon from The Severn & Wye Smokery £19

Whole Atlantic Lobster – garlic herb butter or 'House' lemon mayonnaise or Thermidor £49
'Peterhead' Haddock and Chips – in crispy batter, 'House' triple cooked hand-cut chips, mushy peas, tartare sauce £22
Herdwick Lamb Cutlets – dauphinoise potato, red wine rosemary jus £36
Fillet of Sea Bass – tender stem broccoli, Jersey Royals, citrus herb butter £23
Pan-fried Calves Liver – champ potato, bourguignon sauce £26
Organic Chicken Caesar Salad – char-grilled chicken breast, crispy bacon, Parmesan croutons, white anchovy, garlic dressing £23
Grimsby Smoked Haddock and Atlantic Prawn Fishcake – Salcombe crab dill butter, spinach, citrus herb crème fraîche £24
Cumbrian Limousin dry aged Steaks – 'House' triple cooked hand-cut chips, Béarnaise or green peppercorn sauce
 Sirloin – 10oz £29
 Fillet – 8oz £35
Lasagne al Forno – beef ragù, béchamella, lasagne verde £20
Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, lobster oil £29
The George's Beef Burger – beetroot and horseradish, relish, gherkin, wild garlic mayonnaise £22
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £60
Brittany Platter – crab, king prawn, oyster, mussels, clams, cockles, whelks £49

VEGETABLES and SALADS £6

Tender Stem Broccoli – citrus herb butter
Steamed Spinach – nutmeg, olive oil
'House' Triple Cooked, Hand-cut Chips – thick or 'frites'
Jersey Royals – 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

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

FORTNUM & MASON Loose Leaf Teas and Infusions £5

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
Espresso £3

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	£11.00	£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	£11.00	£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	£65.00
	... 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	£6.85	£10.25	£36.00
Bin 11	2019 PICPOUL DE PINET, Domaine Font Mars. Languedoc	£6.85	£10.00	£34.00
Bin 56	2020 SAUVIGNON BLANC, 'Annabel', Staete Landt, Marlborough	£7.50	£11.25	£39.50
Bin 51	2019 VIOGNIER, The Foundry. Stellenbosch, South Africa	£8.00	£12.00	£43.00
Bin 38	2018 PINOT BLANC AUXERROIS, Domaine Albert Mann. Alsace	£8.25	£12.25	£44.00
Bin 33	2018 SANCERRE, Terre de Maimbray, Reverdy. Loire Valley	£8.50	£12.75	£46.00
Bin 17	2017 CHABLIS, 1er Cru Montmains, Duplessis. Burgundy	£10.30	£15.50	£56.00

		Medium 125ml	Large 175ml	Bottle 75cl
RED				
Bin 132	2018 CHÂTEAU FONTARÈCHE, Vieilles Vignes. Corbieres	£6.45	£9.65	£33.00
Bin 106	2019 RIOJA, Inédito, Bodegas Lacus. Spain	£7.15	£10.75	£38.00
Bin 86	2020 PRIMITIVO, I Muri. Puglia, Italy	£7.15	£10.75	£38.00
Bin 129	2018 MALBEC, Ultra, Kaiken. Mendoza, Argentina	£7.35	£11.00	£39.00
Bin 140	2017 CAIRANNE, La Côte Sauvage, Boutinot. Rhône	£7.85	£11.50	£41.00
Bin 175	2013 CHÂTEAU LA CROIX DES MOINES. Bordeaux	£8.00	£12.00	£43.00
Bin 207	2019 PINOT NOIR, Diamond Fields, Davenport. Sussex, England	£8.00	£12.00	£43.00

		Medium 125ml	Large 175ml	Bottle 75cl
ROSÉ				
Bin 254	2020 CHÂTEAU FONTARÈCHE ROSÉ, Vieilles Vignes. Corbieres	£6.45	£9.65	£33.00
Bin 257	2020 MIRAVAL ROSÉ. Côtes de Provence	£8.30	£12.50	£45.00

		75ml	Bottle
PORT, SWEET WINE			
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
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