

THE GEORGE of Stamford

THE CANOPY

Salmon 3 Ways – 'Severn & Wye' Smoked, Beetroot home-cured, Salmon Gravlax – lime dill crème fraîche £21.50
Velvety Chicken Liver Parfait – homemade toasted brioche, redcurrant sauce £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
Half Atlantic Lobster – garlic herb butter or 'House' lemon mayonnaise or thermidor £27
Grimbsy 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

Roast Sirloin of Cumbrian Beef from the Silver Trolley – rare to medium, carved for you at your table –
Yorkshire pudding, duck fat roast potatoes, 'House' hot horseradish sauce £29
Herdwick Lamb Cutlets – dauphinoise potato, red wine rosemary jus £36
Half a Roast Woodbridge Duck – duck fat roast potatoes, date stuffing, Bramley apple sauce, pan gravy £32
Large Dover Sole – grilled, boned for you at your table, Jersey Royals, tartare sauce £49
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
Fillet of Sea Bass – tender stem broccoli, Jersey Royals, citrus herb butter £23
Organic Chicken Caesar Salad – char-grilled chicken breast, crispy bacon, Parmesan croutons, white anchovy, garlic dressing £23
Grimbsy 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
Entrecôte – 10oz £29
Fillet – 8oz £35
Lasagne al Forno – beef ragù, béchamella, lasagne verde, rocket £18
Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, lobster oil £29
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
Heritage Tomato, Shallot, Basil – virgin olive oil
Steamed Spinach – nutmeg, olive oil
Little Gem, Avocado – French mustard dressing
'House' Triple Cooked, Hand-cut Chips
Seasonal Leaf Salad – walnut oil, raspberry vinegar
Jersey Royals – mint, butter

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 'DELISH' 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 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 – complimentary refill £5
Espresso £3

Zuma Fairtrade Dark Hot Chocolate £5
with Salted Caramel Truffles