

THE GEORGE of Stamford

THE COURTYARD and THE GARDEN ROOM 'OUTSIDE'

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

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

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

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

Entrecôte – 10oz £29

Fillet – 8oz £35

Lasagne al Forno – beef ragù, béchamella, lasagne verde, rocket £18

Spaghetti all'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

Steamed Spinach – nutmeg, olive oil

'House' Triple Cooked, Hand-cut Chips

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 '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 refills £5

Espresso £3

Zuma Fairtrade Dark Hot Chocolate £5

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	2019 NEUDORF SAUVIGNON BLANC. Nelson, NZ	£7.50	£11.25	£40.00
Bin 51	2018 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	2018 RIOJA, Inédito, Bodegas Lacus. Spain	£7.15	£10.75	£38.00
Bin 86	2019 BARDOLINO, Corte Giara. Veneto, Italy	£7.15	£10.75	£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 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

		Medium 125ml	Large 175ml	Bottle 75cl
ROSÉ				
Bin 254	2019 CHÂTEAU FONTARÈCHE ROSÉ., Vieilles Vignes. Corbieres	£6.45	£9.65	£33.00
Bin 257	2019 MIRAVAL ROSÉ. Côtes de Provence	£8.30	£12.50	£45.00

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
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