

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 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 refills £5

Espresso £3

Zuma Fairtrade Dark Hot Chocolate £5