

THE GEORGE of Stamford

THE GARDEN ROOM'S PUDDINGS and CHEESE

Eton Mess – strawberries, pistachio, stem ginger

The George's Sherry Trifle

Warm Chocolate Brownie – pistachio gelato

Warm Sticky Toffee Pudding – hot toffee sauce,
Madagascar vanilla gelato

Belgian Dark Chocolate Profiteroles
– Grand Marnier crème pâtissière

Fruit Carpaccio – banana sorbet

£12

'House' Gelatos and Sorbets

– imaginatively and freshly created using The Best Ingredients
– please ask!
£4 per scoop

CHEESE PLATE – from top Local Producers

Vintage Lincolnshire Poacher

Nottinghamshire Colston Bassett Stilton

Suffolk Baron Bigod Brie

– fabulous 'House' chutney, grapes, celery, biscuits £13.90

FORTNUM & MASON Loose Leaf Teas and Infusions £5.75

Afternoon Tea Blend, Royal Blend, Platinum Jubilee Blend

Assam, Darjeeling, Earl Grey, Royal Blend Decaffeinated

Green Tea and Jasmine, Chai

Sour Cherry and Orange, Elderflower Strawberry and Rose

Coffee – Cafetière, Cappuccino, Decaffeinated

– complimentary refills £5.75

Espresso £3.50

Hot Chocolate – Zuma Fairtrade 70% Dark Chocolate £6

Please advise The Team of any **food allergies**
VAT is included, gratuities are at the discretion of the guest

12.VII.22

THE GEORGE



of Stamford

Sweet Wines – Port – Liqueurs

Sweet Wines - 75ml

Bin 670

2017 TOKAJI ASZU, 'Late Harvest', Oremus. Hungary
Light butterscotch nose, great richness but marvellous
zestiness to the finish £8.00

Bin 694

2018 MUSCAT DE BEAUMES DE VENISE,
Domaine Durban. Rhone
Lightly fortified. Perfumed and enticing -
dangerously drinkable £5.50

Ports - 75ml

Bin 600

QUINTA DE LA ROSA, Late Bottled Vintage
For a non-vintage Port, this has superb ripeness
and structure £5.80

Bin 603

QUINTA DE LA ROSA 10 YEAR OLD TAWNY
A beautiful golden colour, with richness and
aromatic complexity £6.30

Bin 606

2004 QUINTA DE LA ROSA £9.30

Liqueurs

Amaretto, Apricot Brandy, Baileys, Benedictine,
Cherry Brandy, Cointreau, Drambuie, Galliano,
Glayva, Grand Marnier, Kahlua, Limoncello,
Strega, Tia Maria £4.20