

THE GEORGE of Stamford

THE GARDEN ROOM

French Onion Soup – Gruyère crouton	£10.50	PASTA	
Chicken Liver Parfait – toasted homemade brioche, spiced apple chutney	£18.50	Lasagne al Forno – beef ragù, béchamella, lasagne verde	£21
Charentais Melon – fresh fig £16 – with San Daniele Ham £21		Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, lobster oil	£29.75
Gruyère Cheese Fritters – Thai jelly	£17 / £23	Tagliatelle – chicken, smoked bacon, courgette, tarragon, crème fraîche	£22.50
Atlantic Prawn and Portland Crab Cocktail – iceberg lettuce, Marie Rose sauce, artisan bread	£19.50	Penne Arrabiatta – chilli tomato basil sauce	£18.50
Smoked Salmon from 'The Severn & Wye Smokery' – brown bread and butter	£21 / £32	Gnocchi – Baked Pesto Toscana and Gruyère Cheese – woodland mushrooms	£24
Shetland Mussels – steamed – wine, cream, garlic broth	£17.50 / £23.50	Macaroni Cheese – slow braised beef shin	£19.50
Fishcake – Grimsby Smoked Haddock, Atlantic Prawn – brown shrimp, tomato chive butter, samphire, crème fraîche	£19.50 / £26	SHELLFISH	
Haddock Fish and Chips – in crispy batter, 'House' triple cooked hand-cut chips, mushy or garden peas, tartare sauce	£24	Porlock Bay Oysters – chilli vinegar mignonette	6 – £21 12 – £39
Lamb Cutlets – Norfolk Peer Potatoes, minted peas	£34	Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks	£70
Chicken Caesar Salad – char-grilled organic chicken breast, crispy bacon, Parmesan croutons, white anchovy	£25	Atlantic Lobster Half £29 Whole £55 garlic herb butter grilled : Thermidor : 'House' lemon mayonnasie	
Sea Bass Pan-fried – Norfolk Peer Potatoes, artichokes, tomatoes, salsa rosa	£25	Dressed Cromer Crab – leaf salad, bread and butter, mayonnaise	£23.50
Mariner's Board – potted shrimps, steamed mussels, 'Severn & Wye' smoked salmon, smoked mackerel pâté, devilled whitebait – warm Hambleton Bakery baguette	£30	SIDE DISHES and SALADS	£6.75
Pan-fried Calves Liver – mashed potato, braised hispi cabbage	£29	Tender Stem Broccoli – citrus herb butter	
Herefordshire dry aged Steaks – 'House' triple cooked hand-cut chips, Béarnaise or green peppercorn sauce	Sirloin 10oz – £32 Fillet 8oz – £38	Steamed Spinach – buttered	
Braised Beef Cheek – chive mashed potato, roast carrot, broccoli	£25	'House' triple cooked, hand-cut chips – thick or 'frites'	
The George's Beef Burger – pancetta, Lincolnshire Poacher, gherkin, mayonnaise	£25	Potatoes – minted Norfolk Peer, mashed	
Lobster 'Benedict' – half lobster, wild rocket, avocado, soft poached free-range eggs, hollandaise sauce, toasted Hambleton Bakery muffin	£31	Chantenay Carrot and Peas – dill butter	
Panko Coated Veal Escalope – garlic, herb butter	£34	Heritage Tomato, Shallot, Basil – virgin olive oil	
Warm Chicken and Bacon Salad – baby spinach, avocado, red onion, cherry tomato, chilli tomato dressing	£25	Rocket Salad – shaved parmesan, balsamic dressing	
		Little Gem, Avocado – French mustard dressing	
		Leaf Salad – walnut oil, raspberry vinegar	
		CHEESE PLATE – from top Local Producers	£13.90
		Vintage Lincolnshire Poacher	
		Nottinghamshire Colston Bassett Stilton	
		Suffolk Baron Bigod Brie	
		– fabulous 'House' chutney, grapes celery, biscuits	
		THE 'DANGEROUSLY DELICIOUS' LIST!	£12
		Superb 'House' specialities and favourites	
		Puddings, Tartes, imaginative 'House' Sorbets and Gelato	
		– freshly created using The Very Best Ingredients	

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

THE SHORT WINE LIST

CHAMPAGNE and FIZZ		Glass 125ml	Bottle 75cl
Bin 1	CHAMPAGNE LE MESNIL, Grand Cru, Blanc de Blancs	£11.70	£64.00
Bin 3	CHAMPAGNE TAITTINGER, Brut Réserve	£12.70	£69.00
Bin 4	CHAMPAGNE NOCTURNE by TAITTINGER	£12.70	£69.00
Bin 2	CHAMPAGNE SUBLIME ROSÉ, Grand Cru, Le Mesnil	£11.70	£69.00
Bin 5	CHAMPAGNE TAITTINGER ROSÉ, Brut Réserve	£12.70	£69.00
The 'Sublime' is a little lighter; the Taittinger is surprisingly powerful			
Bin 275	NYETIMBER, Classic Cuvée. West Sussex, England	£12.70	£69.00
... or try one of the finest English sparkling wines, very much in Champagne style			

		Medium 125ml	Large 175ml	Bottle 75cl
WHITE				
Bin 62	2021 SAUVIGNON BLANC, De Martino. Casablanca Valley, Chile	£6.80	£10.20	£35.00
Bin 11	2021 PICPOUL DE PINET, Domaine Font Mars. Languedoc	£7.20	£10.55	£36.00
Bin 83	2021 ASSYRTIKO, Domaine Lyrarakis. Crete, Greece	£7.85	£11.80	£41.00
Bin 56	2020 SAUVIGNON BLANC, 'Annabel', Staete Landt, Marlborough	£7.85	£11.80	£42.00
Bin 72	2019 GRECO DI TUFO, Aegidius, Donna Elvira. Campania, Italy	£7.85	£11.80	£42.00
Bin 51	2017 VIOGNIER, Saronsberg. Tulbagh, South Africa	£8.35	£12.55	£44.00
Bin 33	2021 SANCERRE, Terre de Maimbray, Reverdy. Loire Valley	£8.85	£13.30	£49.00
Bin 21	2019 CHABLIS, 1er Cru Les Fôrets, Domaine Jean Collet & Fils	£10.85	£16.20	£60.00

		Medium 125ml	Large 175ml	Bottle 75cl
RED				
Bin 132	2019 CHÂTEAU FONTARÈCHE, Vieilles Vignes. Corbieres	£6.80	£10.20	£35.00
Bin 106	2020 INÉDITO, Bodegas Lacus. Rioja, Spain	£7.50	£11.30	£39.00
Bin 86	2021 PRIMITIVO, I Muri. Puglia, Italy	£7.50	£11.30	£39.00
Bin 107	2019 QUINTA DE LA ROSA, Douro, Portugal	£7.85	£11.30	£40.00
Bin 129	2019 MALBEC, Ultra, Kaiken. Mendoza, Argentina	£7.70	£11.55	£42.00
Bin 140	2018 CAIRANNE, La Côte Sauvage, Boutinot. Rhône	£8.20	£12.00	£42.00
Bin 175	2013 CHÂTEAU LA CROIX DES MOINES. Bordeaux	£8.35	£12.55	£45.00
Bin 158	2018 SANTENAY, 1er Cru Les Gravières, Vincent Girardin. Burgundy	£11.20	£16.00	£62.00

		Medium 125ml	Large 175ml	Bottle 75cl
ROSÉ				
Bin 254	2021 CHÂTEAU FONTARÈCHE ROSÉ, Vieilles Vignes. Corbieres	£6.80	£10.20	£34.00
Bin 257	2021 MIRAVAL ROSÉ. Côtes de Provence	£8.70	£13.00	£47.00

PORT, SWEET WINE		75ml	Bottle
Bin 600	QUINTA DE LA ROSA, Late Bottled Vintage. Portugal	£5.80	£43.00
Bin 694	2018 MUSCAT DE BEAUMES DE VENISE, Domaine Durban. Rhône	£5.50	£43.00
(50 cl)			

WATER 75cl (Bottle)	HILDON - Still	SAN PELLEGRINO - Sparkling	£5.00
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