

THE GEORGE of Stamford

THE GARDEN ROOM

'TO NIBBLE'

Iberico Ham – quail egg, celery salt £7.50pp

'TO BEGIN'

French Onion Soup – gruyère cheese crouton £10.75

Chicken Liver Parfait – toasted homemade brioche, spiced apple chutney £19.50

Grimsby Smoked Haddock Scotch Quail Egg – lobster bisque £18

Charentais Melon – fresh fig £17

Charentais Melon – with San Daniele Ham £22

Gruyère Cheese Fritters – Thai jelly £18.50

10 Queenie Scallops – samphire, lemon, chilli, garlic, butter £20

Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce £20

Vitello Tonnato – thinly sliced rose veal, anchovy tuna mayonnaise sauce, capers £16

Smoked Salmon from 'The Severn & Wye Smokery' – brown bread and butter £22

Shetland Mussels – steamed – wine, cream, garlic broth £19 / £27

MEAT

Braised Beef Cheek Bourguignon – horseradish mashed potato, roasted root vegetables £29

Rose Veal Escalope – Panko coated, butter fried – spinach £31

Grilled Lamb Cutlets – Boulangère Potatoes, tender stem broccoli, rosemary sauce £31

Herefordshire dry aged Steaks – 'House' triple cooked hand-cut chips, Béarnaise or green peppercorn sauce
Sirloin 10oz – £35 Fillet 8oz – £42

Minute Steak – frites, watercress, Béarnaise sauce £23

Pan-fried Calves Liver – mashed potato, sautéed Savoy cabbage, crispy bacon £31

The George's Beef Burger – pancetta, Lincolnshire Poacher, gherkin, mayonnaise, 'House' triple cooked hand-cut chips £26

PASTA

Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, lobster oil £34

Beef Fillet Stroganoff – buttered tagliatelle £29

Lasagne al Forno – beef ragù, béchamella, lasagne verde £23

Penne Arrabiatta – tomato basil chilli sauce £19

FISH

Haddock Fish and Chips – in crispy batter, tartare sauce, 'House' triple cooked hand-cut chips, mushy or garden peas £26

Sea Bass Pan-fried – panaché of vegetables, new potatoes, herb butter sauce £27

Lobster 'Benedict' – half lobster, wild rocket, avocado, soft poached free-range egg, Hollandaise sauce, toasted muffin £34

SHELLFISH

Porlock Bay Oysters – chilli vinegar mignonette 6 – £22 12 – £40

Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £74

Brittany Platter – crab, king prawn, oyster, mussels, clams, cockles, whelks £55

Atlantic Lobster Half £32 Whole £64
garlic herb butter grilled : Thermidor : 'House' lemon mayonnaise

SALADS

Seared Beef Fillet Strips – rocket, watercress, croutons, beetroot pickled quail eggs, The George's house dressing £26

Chicken Caesar – char-grilled organic chicken breast, cos lettuce, crispy bacon, Parmesan croutons, white anchovy, Caesar dressing £25

Warm Crottin Goat's Cheese – red wine poached pear, red onion compote, toasted pinenuts, rocket, French dressing £25

Warm Chicken – crispy bacon lardons, baby spinach, avocado, red onion, cherry tomato, chilli tomato dressing £25

ACCOMPANYING VEGETABLES AND SIDE SALAD £6

Tender Stem Broccoli – citrus herb butter

Steamed Spinach – buttered, nutmeg

'House' triple cooked, hand-cut chips – thick or 'frites'

Potatoes – New Potatoes, mashed

Heritage Tomato, Shallot, Basil – virgin olive oil

Rocket Salad – shaved parmesan, balsamic dressing

Leaf Salad – walnut oil, raspberry vinegar

! TEMPTATION !

The 'Dangerously Delicious' Pudding and Dessert List £12

Cheese Plate – 'Enticing Tastes' from top Local Producers £8

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