

THE GEORGE of Stamford

THE GARDEN ROOM

'TO NIBBLE'

Iberico Ham – quail egg, celery salt £8pp

'TO BEGIN'

Spinach and Potato Velouté – chive crème fraîche £10.75

Chicken Liver Parfait – sourdough crisp, red onion and beetroot chutney £19.50

Salmon and Spring Onion Fish Cake – dill crème fraîche £19

Charentais Melon – fresh fig £18

Charentais Melon – with San Daniele Ham £23

Gruyère Cheese Fritters – Thai jelly £19.50

10 Queenie Scallops – samphire, lemon, chilli, garlic, butter £21

Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce £21

Vitello Tonnato – thinly sliced rose veal, anchovy tuna mayonnaise sauce, capers £17

Smoked Salmon from 'The Severn & Wye Smokery' – brown bread and butter £23

Shetland Mussels – steamed – wine, cream, garlic broth £20 / £28

Vegetable Fritto Misto – salsa Verde, lemon mayonnaise £14

Spinach and Ricotta Ravioli – basil and pinenut cream £16

MEAT

Braised Beef Cheek Bourguignon – horseradish mashed potato, roasted root vegetables £31

Rose Veal Escalope – Panko coated, butter fried – spinach £32.50

Grilled Lamb Cutlets – Boulangère Potatoes, tender stem broccoli, rosemary sauce £32.50

Herefordshire dry aged Steaks – 'House' triple cooked hand-cut chips, Béarnaise or green peppercorn sauce
Sirloin 10oz – £37 Fillet 8oz – £44

Minute Steak – frites, watercress, Béarnaise sauce £24.50

Pan-fried Calves Liver – mashed potato, sautéed Savoy cabbage, crispy bacon £32.50

The George's aged-sirloin Beef Burger – crispy pancetta, Black Bomber, gherkin, wild garlic mayonnaise, beetroot pickle 'House' triple cooked hand-cut chips £27.50

PASTA

Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, plum cherry tomatoes, lobster oil £36

Lasagne al Forno – beef ragù, béchamella, lasagne verde £24

Penne Arrabiatta – tomato basil chilli sauce £20

Pea and Mint Risotto – crispy cabbage, herb oil £26

Baked Gnocchi – creamed leeks, truffle, wild mushrooms, shaved chestnuts, parmesan £26

Wild Garlic Pappardelle – pine nuts, wilted rocket, roasted cherry plum tomatoes £26

FISH

Haddock Fish and Chips – in crispy batter, tartare sauce, 'House' triple cooked hand-cut chips, mushy or garden peas £27

Sea Bass Pan-fried – panaché of vegetables, new potatoes £28

Lobster 'Benedict' – half lobster, wild rocket, avocado, soft poached free-range egg, Hollandaise sauce, toasted muffin £36

SHELLFISH

Porlock Bay Oysters – chilli vinegar mignonette 6 – £23 12 – £42

Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £77

Brittany Platter – crab, king prawn, oyster, mussels, clams, cockles, whelks £57

Atlantic Lobster Half £34 Whole £68
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 £27

Chicken Caesar – char-grilled organic chicken breast, cos lettuce, crispy bacon, Parmesan croutons, white anchovy, Caesar dressing £26

Warm Crottin Goat's Cheese – red wine poached pear, red onion compote, caramelised walnuts, rocket, French dressing £26

Warm Chicken – crispy bacon lardons, baby spinach, avocado, red onion, cherry tomato, chilli tomato dressing £26

Cold Poached Salmon Salad – tomatoes, red onion, mixed peppers, mango £26

ACCOMPANYING VEGETABLES AND SIDE SALAD £6

Heritage Tomato, Shallot, Basil – virgin olive oil

Rocket Salad – shaved parmesan, balsamic dressing

Leaf Salad – walnut oil, raspberry vinegar

Tender Stem Broccoli – citrus herb butter

Steamed Spinach – buttered, nutmeg

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

Potatoes – new potatoes, mashed

! TEMPTATION !

Cheese Plate – 'Enticing Tastes' from top Local Producers £9

The 'Dangerously Delicious' Pudding and Dessert List £12

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

General Manager **Kay Musgrove** Executive Chef **Mark Tomeo** Restaurant Manager **Sarah Woolf**

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