

THE GEORGE of Stamford

THE GARDEN ROOM

'TO NIBBLE'

Devilled Whitebait £8

'TO BEGIN'

Chicken Liver Parfait – sourdough crisp, red onion and beetroot chutney £19

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

French Onion Soup – gruyère cheese crouton £10

Queenie Scallops – samphire, lemon, chilli, garlic, butter £23

Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce, brown bread and butter £21

Smoked Salmon from 'The Severn & Wye Smokery' £23

Shetland Mussels – steamed – wine, cream, garlic broth OR Thai style; coconut, lemongrass, ginger, Thai basil £20

Wild Mushroom, Leek, Stilton Tartlet – balsamic glaze £18

Porlock Bay Oysters – chilli vinegar mignonette 6 – £23

SALADS

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

Roasted Beetroot – lambs leaf, candied walnuts, raspberry vinegar dressing £24

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

Cold Poached Salmon Salad – fennel and butter lettuce, potatoes, peas and beans, cucumber, tarragon crème fraîche dressing £26

PASTA

Beef Stroganoff – fillet of beef, tagliatelle £26

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 £26

Penne Arrabiatta – tomato basil chilli sauce £20

Butternut Squash Risotto – parmesan, sage crisps – with sautéed strips of corn-fed chicken breast £21 £26

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

FISH AND SHELLFISH

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

Fish Pie – haddock, smoked haddock, salmon, king prawns, prawns, petits pois £26

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

Porlock Bay Oysters – chilli vinegar mignonette 12 – £42

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

Atlantic Lobster Half £34 Whole £68
garlic herb butter grilled : Thermidor : 'House' lemon mayonnaise

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

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

Shetland Mussels – steamed – wine, cream, garlic broth OR Thai style; coconut, lemongrass, ginger, Thai basil £28

MEAT

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

Hereford 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

Pan-fried Calves Liver – mashed potato, sautéed Savoy cabbage, crispy bacon £32

The George's aged-sirloin Beef Burger – crispy pancetta, grilled Oglefield cheese, dill pickle, 'House' triple cooked hand-cut chips £27

Lamb Cutlets – dauphinoise potato, tender stem broccoli, red wine sauce £32

ACCOMPANYING VEGETABLES AND SIDE SALAD £6

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

Potatoes – minted new, horseradish mashed

Steamed Spinach – buttered, nutmeg

Tender Stem Broccoli – citrus herb butter

Roasted Beetroots – honey, rosemary

Rocket Salad – shaved parmesan, balsamic dressing

Leaf Salad – walnut oil, raspberry vinegar

Heritage Tomato, Shallot, Basil – virgin olive oil

! TEMPTATION !

Cheese Plate – 'Enticing Tastes' from top Local Producers
A choice of two cheeses for £9, three for £13.50 or four for £18

The 'Dangerously Delicious' Pudding and Dessert List £12

Please advise The Team of any **food allergies**
Gratuities are at your discretion, service and VAT are included