

THE GEORGE of Stamford

THE GARDEN ROOM

'TO BEGIN'

Pea and Mint Soup – croutons	£12
French Onion Soup – gruyère cheese crouton	£12
Parfait of Chicken Liver – sourdough crisp bread, white onion, port and thyme chutney	£19
Salmon and Spring Onion Fish Cake – dill crème fraîche	£19
Toasted Goat's Cheese 'Croutes' – radicchio salad, raspberry dressing	£19
Prime Beef Fillet Carpaccio – parmesan and Worcestershire sauce dressing	£23
Gruyère Cheese Fritters – Quince jelly	£19
Smoked Salmon from 'The Severn & Wye Smokery'	£23
10 Queenie Half Shell Scallops – lemon chilli garlic butter	£23
Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce, brown bread and butter	£21
Shetland Isles Mussels – steamed – wine, cream, garlic broth	£20
Porlock Bay Pacific Oysters – chilli vinegar mignonette	6 – £23
Half Atlantic Lobster – garlic herb butter grilled or Thermidor	£34

FISH AND SHELLFISH

Battered Haddock and Chips – 'House' triple cooked hand-cut chips, thick or 'frites', tartare sauce, 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 Pacific Oysters – chilli vinegar mignonette	12 – £42
Grand Brittany Platter – half Atlantic lobster, dressed Cromer crab oysters, steamed mussels, clams and cockles, crevettes, langoustines, Marie Rose prawns, scallops – green salad	£100 for two to share
Brittany Platter – dressed Cromer crab, steamed mussels, clams and cockles, crevettes, oyster	£57 Add half Atlantic lobster £77
Atlantic Lobster – garlic herb butter grilled or Thermidor – basmati rice, steamed spinach	Whole £75 Half £45
Shetland Isles Mussels – steamed – wine, cream, garlic broth	£28

SALADS

Chicken Caesar – char-grilled organic chicken breast, cos lettuce, crispy bacon, Parmesan, croutons, anchovy, Caesar dressing	£26
Warm Chicken – crispy bacon lardons, baby spinach, avocado, red onion, cherry tomato, lime and honey dressing	£26
Grilled Tranche of Salmon – dill crème fraîche potato salad, white balsamic cucumber	£26

MEAT

Steak and Kidney Pudding – broccoli, rich red wine gravy	£31
Chargrilled Hereford dry aged Steaks – 'House' triple cooked hand-cut chips, thick or 'frites', Béarnaise or green peppercorn sauce	Fillet 8oz – £44 Sirloin 10oz – £37
Crispy Slow Cooked Duck – green beans and stock braised lentils, salsa verde	£26
Lemon and Rosemary Butterflied, Butter-fried Chicken Breast – frites, roast lemon, watercress	£24
Braised Venison, Sweet Chestnut and Shallot Meatballs in tomato sauce – maize polenta, rainbow chard	£26
Pan-fried Calves Liver – mashed potato, sautéed Savoy cabbage, crispy bacon	£32
The George's aged-sirloin Beef Burger – crispy pancetta, grilled Oglesfield cheese, dill pickle, 'House' triple cooked hand-cut chips	£27
Grilled Lamb Cutlets – dauphinoise potato, tender stem broccoli, red wine sauce, mint jelly	£32
Beef Stroganoff – fillet of beef, steamed basmati rice, soured cream	£26

PASTA, GNOCCHI AND RICE

Spaghetti al'Aragosta – Atlantic lobster, fine spaghetti, fresh plum cherry tomatoes, lobster oil, chilli	£36
New Season Wild Garlic, Ricotta, Pinenut, Parmesan Pappardelle – with caramelised chargrilled steak strips	£26 £33
Butternut Squash Risotto – parmesan, sage crisps – with sautéed strips of Corn-Fed Chicken Breast	£21 £26
Penne Arrabiatta – tomato basil chilli sauce	£20
Baked Gnocchi – creamed leeks, truffle, wild mushrooms, shaved chestnuts, purple sprouting broccoli, parmesan – with sautéed strips of Corn-Fed Chicken Breast	£26 £31

ACCOMPANYING VEGETABLES AND SIDE SALAD

'House' triple cooked, hand-cut chips – thick or 'frites'	£6
Potatoes – minted new, horseradish mashed	
Spinach – steamed, buttered, nutmeg	
Broccoli – tenderstem, citrus, herb buttered	
Rainbow Chard – virgin olive oil, lemon	
Rocket Salad – shaved parmesan, balsamic dressing	
Leaf Salad – walnut oil, raspberry vinegar	
Heritage Tomato, Shallot, Basil – virgin olive oil	

! TEMPTATIONS !

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, VAT is included