

THE GEORGE of Stamford
THE GARDEN ROOM

‘TO BEGIN’

10 Queenie Half Shell Scallops – lemon chilli garlic butter	£23
Gazpacho – classic chilled tomato soup	£12
Parfait of Chicken Liver – sourdough crisp bread	£19
Salmon and Spring Onion Fish Cake – dill crème fraîche	£19
Half Cornish Lobster – garlic herb butter grilled or Mayonnaise or Thermidor – white wine, Gruyère, cream, cognac sauce	£34
Gruyère Cheese Fritters – Quince jelly	£19
Pea and Mint Soup – croutons	£12
Smoked Salmon from 'The Severn & Wye Smokery'	£23
Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce, brown bread and butter	£21
Prime Beef Fillet Carpaccio – parmesan and Worcestershire sauce dressing	£23
Shetland Isles Mussels – steamed – wine, cream, garlic broth	£20
Porlock Bay Pacific Oysters – chilli vinegar mignonette	6 – £23

SALADS

Grilled Tranche of Salmon – dill crème fraîche potato salad, white balsamic cucumber	£26
Chicken Caesar – char-grilled organic corn-fed chicken breast, cos lettuce, crispy bacon, Parmesan, croutons, anchovy, Caesar dressing	£26
Niçoise – Bonito white tuna loin, soft boiled Burford Brown egg, fine green beans, olives, anchovies, tomato, frisée, viniagrette	£26
Warm Chicken – char-grilled organic corn-fed chicken breast, crispy bacon lardons, baby spinach, avocado, red onion, cherry tomato, lime and honey dressing	£26
Roast Baby Beetroot and Bean Salad – raspberry dressing	£21
– chargrilled sliced Sirloin Steak	£28
– sautéed Organic Corn-Fed Chicken Breast	£28
– pan-fried Fillet of Salmon	£28

PASTA, GNOCCHI AND RICE

Spaghetti al'Aragosta – Cornish lobster, fine spaghetti, fresh plum cherry tomatoes, lobster oil, chilli	£36
Lemon, Chilli, Crème Fraîche Linguini - baby broad beans, garden peas	£26
Pappardelle – Wild Garlic, Ricotta, Pinenut, Parmesan – with caramelised chargrilled steak strips	£26 £33
Pea, Mint, Ricotta Risotto – mint crisps – with sautéed strips of Organic Corn-Fed Chicken Breast	£21 £28
Penne Arrabiatto – tomato basil chilli sauce	£20

MEAT

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 – sour cherry molasses, braised chicory, carrot, chick peas	£26
Beef Stroganoff – fillet of beef, steamed basmati rice, soured cream	£26
Lemon and Rosemary Butterflied, Butter-fried Organic Corn-Fed Chicken Breast – frites, watercress, lemon beurre blanc	£24
Braised Beef Cheek – horseradish mash, fine beans, red wine gravy	£31
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

FISH AND SHELLFISH

Shetland Isles Mussels – steamed – wine, cream, garlic broth	£28
Whole Dressed Cromer Crab – buttered Jersey Royals, lemon mayonnaise	£33
Fish Pie – haddock, smoked haddock, salmon, king prawns, prawns, petits pois	£26
Cornish Lobster Benedict – half lobster, wild rocket, avocado, soft poached free-range egg, Hollandaise sauce, toasted muffin	£37
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
Cornish Lobster – garlic herb butter grilled or Mayonnaise or Thermidor – white wine, Gruyère, cream, cognac sauce – basmati rice, steamed spinach	Whole £75 Half £45
Battered Haddock and Chips – ‘House’ triple cooked hand-cut chips, thick or ‘frites’, tartare sauce, mushy or garden peas	£27

ACCOMPANYING VEGETABLES AND SIDE SALADS

House' triple cooked, hand-cut chips – thick or 'frites'
Potatoes – minted Jersey Royals, horseradish herb mash
Spinach – steamed, buttered, nutmeg
Broccoli – tenderstem, citrus, herb buttered

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