

THE GEORGE of Stamford

THE GARDEN ROOM

'TO BEGIN'

Country Style Pork and Pistachio Terrine – apple compote, sourdough crisp	£21
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	£37
Portobello Mushroom and Black Truffle Parfait – watercress, sourdough crisp	£19
Gruyère Cheese Fritters – Quince jelly	£19
French Onion Soup – gruyère croutons	£12
Smoked Salmon from 'The Severn & Wye Smokery' – brown bread and butter	£23
Atlantic Prawn and King Prawn Cocktail – iceberg lettuce, Marie Rose sauce, brown bread and butter	£21
Prime Beef Fillet Carpaccio – parmesan, Worcestershire sauce dressing, capers	£23
Shetland Isles Mussels – steamed – wine, cream, garlic broth	£20
Porlock Bay Pacific Oysters – chilli vinegar mignonette	1 – £4.50 6 – £26
Charentais Melon, San Daniele Ham	£22

MEAT

Chargrilled Hereford dry aged Steaks – 'House' triple cooked hand-cut chips, thick or 'frites', Béarnaise or green peppercorn sauce	Fillet 8oz – £45 Sirloin 10oz – £38
Minute Steak – frites, watercress, Béarnaise sauce	£26
Beef Stroganoff – fillet of beef, steamed basmati rice, soured cream	£26
Lemon and Rosemary Butter-fried, Butterflied Organic Corn-Fed Chicken Breast – frites or basmati rice, watercress, lemon beurre blanc	£26
Steak and Kidney Pudding – tenderstem broccoli, rich 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 – boulangère potato, red wine sauce, mint jelly	£32
Sauteed Venison, Sweet Chestnut Meatballs – pommes mousseline, marsala wine sauce	£28

PASTA

Spaghetti al'Aragosta – half Cornish lobster, fine spaghetti, fresh plum cherry tomatoes, lobster oil, chilli	£38
Wild Mushroom and Chive Risotto – parmesan crisps	£23
– with sautéed strips of Organic Corn-Fed Chicken Breast	£30
Pappardelle Caponata – Mediterranean vegetables, capers	£26
– with caramelised Chargrilled Steak Strips	£33
Roast Muscat Pumpkin Gnocchi – sage butter, pine nuts, Parmesan	£21
– with sautéed strips of Organic Corn-Fed Chicken Breast	£28
Penne Arrabiatta – tomato basil chilli sauce	£20

FISH AND SHELLFISH

Fish Pie – haddock, smoked haddock, salmon, king prawns, prawns, petits pois	£26
Battered Haddock and Chips – 'House' triple cooked hand-cut chips, thick or 'frites', tartare sauce, mushy or garden peas	£27
Sea Bass Pan-fried – panaché of vegetables, beurre blanc	£28
Salmon and Spring Onion Fish Cake – dill crème fraîche	£27
Shetland Isles Mussels – steamed – wine, cream, garlic broth	£28
Cornish Lobster Benedict – half lobster, wild rocket, avocado, soft poached free-range egg, Hollandaise sauce, toasted muffin	£39
Cornish Lobster – garlic herb butter grilled or Thermidor – white wine, Gruyère, cream, cognac sauce	– basmati rice, steamed spinach Whole £75 Half £45
Porlock Bay Pacific Oysters – chilli vinegar mignonette	12 – £50
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 or go it alone!
Brittany Platter – dressed Cromer crab, steamed mussels, clams and cockles, crevettes, oyster	£57
Smoked Salmon from 'The Severn & Wye Smokery' – brown bread and butter	£37

SALADS

Grilled Tranche of Salmon – dill crème fraîche potato salad, white balsamic cucumber	£26
Roast Beetroot and Driftwood Goat's Cheese – radicchio, pomegranate, raspberry vinaigrette	£26
Warm Chicken – char-grilled organic corn-fed chicken breast, crispy bacon lardons, baby spinach, avocado, red onion, cherry tomato, raspberry vinegar dressing	£26
Caesar – cos lettuce, crispy bacon, Parmesan, croutons, anchovy, Caesar dressing	£21
– sautéed Organic Corn-Fed Chicken Breast	£28
– chargrilled sliced Sirloin Steak	£28
– pan-fried Fillet of Salmon	£28

ACCOMPANYING VEGETABLES AND SIDE SALADS

Fine French Beans – sautéed shallots, Lilliput caper butter	£5
Buttered Petit Pois, Baby Broad Beans – mint, pea shoots	£4.50
Spinach – steamed, buttered, nutmeg	£5
House Triple Cooked Thick Cut Chips or Frites	£5
– Black Truffle, Parsley, Parmesan	£6.50
New Potatoes – butter roasted, pancetta, sour cream	£5.25
Isle of Wight Tomatoes – basil, shallot, extra virgin olive oil	£6
Blakeney Baby Leaf Salad – organic walnut oil, raspberry vinegar	£5
Italian Wild Rocket – shaved 18 month Parmesan, balsamic vinaigrette	£5.50

Please advise The Team of any **food allergies**
Gratuities are at your discretion