

THE GEORGE of Stamford

THE GARDEN ROOM

'TO BEGIN'

Prime Beef Fillet Carpaccio – parmesan, Worcestershire sauce dressing, capers	£23
Chilled Cherry Tomato Gazpacho	£12
Half Lobster – garlic herb butter grilled or Mayonnaise or Thermidor – white wine, Gruyère, cream, cognac sauce	£37
Atlantic Prawn and King Prawn Cocktail – iceberg lettuce, Marie Rose sauce, brown bread and butter	£21
Porlock Bay Pacific Oysters – chilli vinegar mignonette	1 – £4.50 6 – £26
Half Dozen Garlic and Parsley Baked Escargot – sourdough baguette	£20
Gruyère Cheese Fritters – Quince jelly	£20
Free-range Corn-fed Chicken and Leek Terrine – black fig chutney	£21
Salmon and Spring Onion Fish Cake – sorrel sauce	£20
London Cure Smoked Salmon and Gravadlax – dill crème fraîche, brown bread and butter	£24.25
Green Pea, Courgette, Mint Soup – crème fraîche	£12
Shetland Isles Mussels – steamed – wine, cream, garlic broth	£21
Charentais Melon, San Daniele Ham	£22

MEAT

Grilled Lamb Cutlets – boulangère potato, red wine sauce, mint jelly	£33.50
Organic Corn-fed Chicken Breast, Lemon and Rosemary Butter-fried, Butterflied – frites or basmati rice, watercress, lemon beurre blanc	£26
Chargrilled Hereford dry aged Steaks – 'House' triple cooked hand-cut chips, thick or 'frites', Béarnaise or green peppercorn sauce	Fillet 8oz – £46.25 Sirloin 10oz – £38.75
Dry Aged Fillet Minute Steak – gem salad, tarragon, French dressing	£26
Braised Beef Cheek – horseradish mash, red wine gravy	£31
Pan-fried Calves Liver – mashed potato, sautéed Savoy cabbage, crispy bacon	£33.50
The George's aged-sirloin Beef Burger – crispy pancetta, grilled Ogleshiel cheese, dill pickle, 'House' triple cooked hand-cut chips	£28.25
Sauteed Venison, Sweet Chestnut Meatballs – pommes mousseline, marsala wine sauce	£28
Beef Stroganoff – fillet of beef, steamed basmati rice, soured cream	£27.25

PASTA

Spaghetti al'Aragosta – half lobster, fine spaghetti, fresh cherry tomatoes, lobster oil, chilli	£38
Roasted Red Pepper and San Marzano Tomato Risotto	£23
– sautéed Organic Corn-Fed Chicken Breast	£30
– chargrilled sliced Sirloin Steak	£33
Sautéed Potato Gnocchi – crushed petits pois and broad bean, basil crème fraîche	£23
– sautéed Organic Corn-Fed Chicken Breast	£30
– chargrilled sliced Sirloin Steak	£33
Penne Arrabiatta – tomato basil chilli sauce	£21
Lasagne al Forno – beef ragù, béchamella, lasagne verde	£26

FISH AND SHELLFISH

Lobster Benedict – half lobster, wild rocket, avocado, soft poached free-range egg, Hollandaise sauce, toasted muffin	£39
Shetland Isles Mussels – steamed – wine, cream, garlic broth	£29.50
Fish Pie – haddock, smoked haddock, salmon, king prawns, prawns, petits pois	£27.25
London Cure Smoked Salmon and Gravadlax – dill crème fraîche, brown bread and butter, green leaf salad	£37
Salmon and Spring Onion Fish Cakes – sorrel sauce	£27
Battered Haddock and Chips – 'House' triple cooked hand-cut chips, thick or 'frites', tartare sauce, mushy or garden peas	£28.25
Porlock Bay Pacific Oysters – chilli vinegar mignonette	12 – £50
Sea Bass Pan-fried – panaché of vegetables, beurre blanc	£29.50
Grilled Escalope of Salmon – Jersey Royal dill potato salad, white balsamic dressed cucumber	£28
Lobster – garlic herb butter grilled or Thermidor – white wine, Gruyère, cream, cognac sauce – basmati rice, steamed spinach	Whole £75 Half £45
Lobster – cold poached, mayonnaise – buttered Norfolk Peer pearls	Whole £75 Half £45
Grand Brittany Platter – half 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!

Whole Dressed Cromer Crab – buttered Norfolk Peer Pearls, Blakeney leaf salad, lemon mayonnaise	£33
Mariners Board – Shetland mussels, London Cure smoked salmon and gravadlax, devilled whitebait, potted Atlantic prawns, citrus cured sea bass – sourdough baguette	£27

SALADS

English Burrata – chargrilled vegetables, Blakeney leaf, basil pesto dressing	£26
Niçoise – 'canned' Bonito white tuna loin, soft boiled Burford Brown egg, fine green beans, olives, anchovies, tomato, frisée, vinaigrette	£28
Warm Chicken – char-grilled organic corn-fed chicken breast, crispy bacon lardons, baby spinach, avocado, red onion, cherry tomato, raspberry vinegar dressing	£27.25
Cold Roast Sirloin of Beef – celeriac remoulade, watercress	£28
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	£6
Fine French Beans – sautéed shallots, Lilliput caper butter	
Buttered Petit Pois, Baby Broad Beans – minted	
Spinach – buttered, nutmeg	
House Triple Cooked Chips – Frites or Thick Cut	
Norfolk Peer Pearls – buttered, minted	
Isle of Wight Tomatoes – basil, shallot, extra virgin olive oil	
Blakeney Baby Leaf Salad – organic walnut oil, raspberry vinegar	
Italian Wild Rocket – shaved 18 month Parmesan, balsamic vinaigrette	

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