

THE GEORGE of Stamford

VEGETARIAN and PLANT BASED

Gruyère Cheese Fritters – Thai jelly £15

Truffled Mushroom Ravioli – cèpe purée, tarragon oil £20

Spiced Broccoli Tempura – sweet chilli, peanut sauce, toasted sesame £12

Textures of Heritage Beetroot – honey truffled goat's cheese, horseradish cream £15

Thai Yellow Vegetable Curry – steamed coriander rice, charred lime £23

Heirloom Tomato Risotto – onion purée, crisp basil, balsamic pearls £23

Foraged Wild Garlic Pappardelle – wild garlic pesto, wilted spinach, toasted pine kernels £22

Pumpkin Gnocchi – roasted artichoke, squash purée, sage, hazelnut butter £22

CHEESE PLATE – chosen from top Local Producers

Vintage Lincolnshire Poacher – Nottinghamshire Colston Bassett Stilton – Suffolk Baron Bigod Brie
– fabulous 'House' chutney, grapes, celery, biscuits £12

THE DANGEROUSLY 'DELISH' LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Iced Creams – freshly created using The Best Ingredients
An individual menu of superb 'House' specialities and favourites £9

FORTNUM & MASON Teas and Infusions £5

Royal Blend, Afternoon Tea Blend,
Assam, Darjeeling, Earl Grey, Royal Blend Decaffeinated
Green Tea and Jasmine, Chai
Sour Cherry and Orange, Elderflower Strawberry and Rose

Cafetière, Cappuccino, Decaffeinated Coffee – complimentary refill £5
Espresso £3

Zuma Fairtrade Dark Hot Chocolate £5