

THE GEORGE

of Stamford

Choose from the following together with Cheese or Dessert – £37
 Why not spoil yourself and add an entrée – shown opposite

Lamb Cutlets – Norfolk Peer Potatoes, minted peas

Large Dover Sole – grilled or meunière, chive mashed potato – £25 extra

Tagliatelle – chicken, smoked bacon, courgette, tarragon, crème fraîche

Roast Sirloin of British Beef – rare to medium on the bone,
 Yorkshire pudding, hot horseradish, a panaché of vegetables,
 roast potatoes – carved at your table from the silver trolley

Loch Duart Salmon en Croute – scallop mousseline, tomato, chive caviar Champagne sauce

Haddock Fish and Chips – in crispy batter, 'House' triple cooked hand-cut chips,
 mushy or garden peas, tartare sauce

Sea Bass Pan-fried – artichokes, tomatoes, salsa rosa, panaché of vegetables,
 Norfolk Peer potatoes

Pan-fried Calves Liver – mashed potato, spring cabbage

Skate – lemon, caper and parsley butter, panaché of vegetables, Norfolk Peer potatoes

Chicken Caesar Salad – char-grilled organic chicken breast,
 crispy bacon, Parmesan croutons, white anchovy

Shetland Mussels – steamed – wine, cream, garlic broth

Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, lobster oil

Please advise The Team of any **food allergies**
 VAT is included, gratuities are at your discretion

General Manager **Petros Psyllakis** Head Chef **Gareth Thorpe**
 Service Managers **Paul Bennett, Pablo Dominguez Garcia** Restaurant Manager **Kate Jarvis**

Entrées

Summer Minestrone – creamed goat's cheese, olive and tomato crostini £13.50

Atlantic Prawn and Portland Crab Cocktail – iceberg lettuce, Marie Rose sauce,
 artisan bread £19.50

Roast Orkney Scallops – lightly curried cauliflower purée, shallot bhaji,
 pomegranate grape dressing £23.50

Charentais Melon – fresh fig £16 – with San Daniele Ham £21

Chicken Liver Parfait – toasted homemade brioche, spiced apple chutney £18.50

Atlantic Lobster – garlic herb butter grilled : 'House' lemon mayonnaise : Thermidor £29

Tempura King Prawns – Thai asparagus, lime coriander salsa £24.50

Shetland Mussels – steamed – wine, cream, garlic broth £17.50

Fishcake – Grimsby Smoked Haddock, Atlantic Prawn – brown shrimp, tomato butter,
 samphire, caper mayonnaise £19.50

Smoked Salmon from The Severn & Wye Smokery – buckwheat blinis £21

Gruyère Cheese Fritters – Thai jelly £17

THE DANGEROUSLY DELICIOUS LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Gelato – freshly created using The Very Best Ingredients
 An individual menu of superb 'House' specialities and favourites

CHEESE PLATE – from top Local Producers

Vintage Lincolnshire Poacher – Nottinghamshire Colston Bassett Stilton – Suffolk Baron Bigod Brie
 – membrillo, grapes, celery, biscuits

FORTNUM & MASON Loose Leaf Teas and Infusions £6.50
 Afternoon Tea Blend, Royal Blend, Platinum Jubilee Blend
 Assam, Darjeeling, Earl Grey, Royal Blend Decaffeinated
 Green Tea and Jasmine, Chai
 Sour Cherry and Orange, Elderflower Strawberry and Rose

Coffee – Cafetière, Cappuccino, Decaffeinated
 – complimentary refills £6.50

Espresso £3.50