

CHAMPAGNE and FIZZ		Glass 125ml	Bottle 75cl
Bin 1	CHAMPAGNE LE MESNIL, Grand Cru, Blanc de Blancs	£12.00	£65.00
Bin 3	CHAMPAGNE TAITTINGER, Brut Réserve	£13.00	£70.00
Bin 4	CHAMPAGNE NOCTURNE by TAITTINGER	£13.00	£70.00
Bin 2	CHAMPAGNE SUBLIME ROSÉ, Grand Cru, Le Mesnil	£12.00	£70.00
Bin 5	CHAMPAGNE TAITTINGER ROSÉ, Brut Réserve	£13.00	£70.00
The 'Sublime' is a little lighter; the Taittinger is surprisingly powerful			
Bin 275	NYETIMBER, Classic Cuvée. West Sussex, England	£13.00	£70.00
... or try one of the finest English sparkling wines, very much in Champagne style			

		Medium 125ml	Large 175ml	Bottle 75cl
WHITE				
Bin 62	2021 SAUVIGNON BLANC, De Martino. Casablanca Valley, Chile	£6.95	£10.40	£37.00
Bin 11	2021 PICPOUL DE PINET, Domaine Font Mars. Languedoc	£7.35	£10.75	£38.00
Bin 83	2021 ASSYRTIKO, Domaine Lyrarakis. Crete, Greece	£7.85	£11.80	£41.00
Bin 72	2019 GRECO DI TUFO, Aegidius, Donna Elvira. Campania, Italy	£7.85	£11.80	£42.00
Bin 56	2020 SAUVIGNON BLANC, 'Annabel', Staete Landt, Marlborough	£8.00	£12.10	£43.00
Bin 51	2017 VIOGNIER, Saronsberg. Tulbagh, South Africa	£8.55	£12.85	£46.00
Bin 33	2021 SANCERRE, Terre de Maimbray, Reverdy. Loire Valley	£9.10	£13.65	£49.00
Bin 21	2019 CHABLIS, 1er Cru Les Fôrets, Domaine Jean Collet & Fils	£11.00	£16.55	£61.00

		Medium 125ml	Large 175ml	Bottle 75cl
RED				
Bin 132	2019 CHÂTEAU FONTARÈCHE, Vieilles Vignes. Corbieres	£6.95	£10.40	£37.00
Bin 106	2020 INÉDITO, Bodegas Lacus. Rioja, Spain	£7.70	£11.55	£41.00
Bin 86	2021 PRIMITIVO, I Muri. Puglia, Italy	£7.70	£11.55	£41.00
Bin 107	2019 QUINTA DE LA ROSA, Douro, Portugal	£8.00	£11.65	£42.00
Bin 129	2019 MALBEC Ultra, Kaiken. Mendoza, Argentina	£7.90	£11.80	£42.00
Bin 140	2018 CAIRANNE, La Côte Sauvage, Boutinot. Rhône	£8.40	£12.35	£44.00
Bin 175	2013 CHÂTEAU LA CROIX DES MOINES. Bordeaux	£8.55	£12.85	£46.00
Bin 158	2018 SANTENAY, 1er Cru Les Gravières, Vincent Girardin. Burgundy	£11.20	£16.00	£62.00

		Medium 125ml	Large 175ml	Bottle 75cl
ROSÉ				
Bin 254	2021 CHÂTEAU FONTARÈCHE ROSÉ., Vieilles Vignes. Corbieres	£6.95	£10.40	£37.00
Bin 257	2021 MIRAVAL ROSÉ. Côtes de Provence	£8.95	£13.40	£49.00

PORT, SWEET WINE		75ml	Bottle
Bin 600	QUINTA DE LA ROSA, FINEST RESERVE. Portugal	£5.80	£43.00
Bin 605	2017 QUINTA DE LA ROSA, Late Bottled Vintage. Portugal	£6.30	£49.00
Bin 694	2018 MUSCAT DE BEAUMES DE VENISE, Domaine Durban. Rhône	£5.50	£43.00

WATER 75cl (Bottle) HILDON - Still SAN PELLEGRINO - Sparkling £5.00

THE GEORGE of Stamford



THE OAK ROOM 'LUNCHEON'

'Walk-straight-in' or you may book if
you wish

Monday to Saturday

THE GEORGE

of Stamford

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

Grilled Lamb Cutlets – Boulangère potato, tender stem broccoli, rosemary sauce

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

Tagliatelle – corn-fed chicken, bacon, spinach, 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,
green vegetables

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

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

Pan-fried Calves Liver – mashed potato, creamed Savoy cabbage, crispy bacon

Skate Wing – 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

Entrées

Minestrone of Courgette, Peas, Broad Beans – 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

Parfait of Chicken and Duck Liver – plum purée, chicken and pumpkin seed crumble,
baguette crisp £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, fromage frais £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

Coffee – Cafetière, Cappuccino, Decaffeinated
– complimentary refills £6.50
Espresso £3.50

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