

**THE GEORGE**  
  
**of Stamford**

Choose from the following together with Cheese or Dessert – £33.00  
Why not spoil yourself and add an entrée – shown opposite

**Grilled Lamb Cutlets** – tomato, mushroom, garlic rosemary jus

**A large Dover Sole** – grilled or deep fried, chive mashed potato – £21.65 extra

**Breast of Chicken** – tagliatelle, smoked bacon, mushroom cream

**Lobster Salad** – half lobster, salad, thick mayonnaise, new potatoes

**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

**Roasted Loch Duart Salmon** – chive and sweetcorn risotto, green onion oil

**Fish and Chips** – fresh haddock from Billingsgate Market, crisply battered,  
mushy peas

**Classic Corned Beef Hash** – fried egg, homemade brown sauce

**Half a Woodbridge Duck** – sage and onion stuffing, apple sauce,  
a panaché of vegetables, roast potatoes

**Seared Calves' Liver** – pommes mousseline, Savoy cabbage, bacon

**Butter Fried Skate Wing** – warm caper and comichon sauce

**Char-grilled Chicken Caesar Salad**

**Entrées**

**Celeriac Soup** – pumpkin dumpling £9.45

**Prawn and Crab Cocktail** – generous and as good as you'll get £14.95

**Seared Shetland Scallops** – crispy pork cheek, spiced curry sauce £20.95

**San Daniele Ham** – fresh fig, Williams pear, Grana Padano cheese £19.00

**Chicken Liver Parfait** – orange and redcurrant sauce, toasted sourdough £16.75

**Tempura King Prawns** – Thai asparagus, lime and coriander salsa £20.95

**Moules Marinière** – white wine, cream and garlic sauce £15.75

**Dorset Crab and Prawn Fishcake** – poached free range egg, hollandaise sauce £15.25

**Severn & Wye Smoked Salmon** – gin cured salmon, dill crème fraîche, sourdough crumb £19.50

**Gruyère Cheese Fritters** – lemongrass and ginger jelly £13.95

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**Dessert Trolley** – scrumptious, irresistible puddings or **Ice Creams and Sorbets**

**Cheese Trolley** – Vintage Lincolnshire Poacher, Brie de Meaux, Colston Bassett Stilton  
Celery, Grapes, Welbournes Bakery plum loaf

**Freshly Brewed Coffee, Cappuccino, Decaffeinated Coffee or Teas and Infusions** –  
chocolate truffles £5.60

**Espresso Coffee** – Chocolate Truffles £3.50

Please advise The Team of any food allergies

VAT is included, gratuities are at the discretion of the guest

Chef Patron: **Paul Reseigh** Head Chef: **Mark Alsop**  
Service Managers: **Paul Bennett, Petros Psyllakis** Restaurant Managers: **Katie Jarvis, Gareth Newman**