

THE GEORGE of Stamford

THE GARDEN ROOM

Prime Beef Fillet Carpaccio – parmesan, Worcestershire sauce dressing, capers	£23	Lobster Benedict – half lobster, wild rocket, avocado, soft poached free-range egg, Hollandaise sauce, toasted English muffin	£39
Half Lobster – garlic herb butter grilled or Thermidor – white wine, Gruyère, cream, cognac sauce	£37	Shetland Isles Mussels – steamed – wine, cream, garlic broth	£29.50
Atlantic Prawn and King Prawn Cocktail – iceberg lettuce, Marie Rose sauce, brown bread and butter	£21	Fish Pie – haddock, smoked haddock, salmon, king prawns, prawns, petits pois	£27.25
Porlock Bay Pacific Oysters – chilli vinegar mignonette	1 – £4.50 6 – £26	London Cure Smoked Salmon and Gravadlax – dill crème fraîche, brown bread and butter, green leaf salad	£37
Half Dozen Garlic and Parsley Baked Escargot – sourdough baguette	£20	Salmon and Spring Onion Fish Cakes – sorrel sauce	£27
Gruyère Cheese Fritters – Quince jelly	£20	Battered Haddock and Chips – ‘House’ triple cooked hand-cut chips, thick or ‘frites’, tartare sauce, mushy or garden peas	£28.25
Chicken Liver Paté – baguette toasts, fig chutney	£19	Porlock Bay Pacific Oysters – chilli vinegar mignonette	12 – £50
Salmon and Spring Onion Fish Cake – sorrel sauce	£20	Sea Bass Pan-fried – panaché of vegetables, beurre blanc	£29.50
London Cure Smoked Salmon and Gravadlax – dill crème fraîche, brown bread and butter	£24.25	Grilled Escalope of Salmon – Norfolk Peer Pearls dill potato salad, white balsamic dressed cucumber	£28
French Onion Soup – gruyère cheese crouton	£12	Lobster – garlic herb butter grilled or Thermidor – white wine, Gruyère, cream, cognac sauce – basmati rice, steamed spinach	Whole £75 Half £45
Shetland Isles Mussels – steamed – wine, cream, garlic broth	£21	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!
Radicchio, Pear, Hazelnuts, San Daniele Ham	£22	Whole Dressed Cromer Crab – buttered Norfolk Peer Pearls, Blakeney leaf salad, lemon mayonnaise	£33
10 Queenie Scallops – chilli butter grilled, samphire	£23		
Baked Goat’s Cheese Crottin – balsamic onions, chicory, walnuts	£20		
Grilled Lamb Cutlets – dauphinoise, red wine sauce, mint jelly	£33.50	English Burrata – chargrilled vegetables, Blakeney leaf, basil pesto dressing	£26
Organic Corn-fed Chicken Breast, Lemon and Rosemary Butter-fried, Butterflied – frites or basmati rice, watercress, lemon beurre blanc	£26	Warm Chicken – char-grilled organic corn-fed chicken breast, crispy bacon lardons, baby spinach, avocado, red onion, cherry tomato, raspberry vinegar dressing	£27.25
Chargrilled Devon Ruby Red 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	Cold Roast Sirloin of Devon Ruby Red Beef – salt baked beetroot, horseradish crème fraîche, watercress	£28
Dry Aged Fillet Minute Steak – gem salad, tarragon, French dressing	£26	Caesar – cos lettuce, crispy bacon, Parmesan, croutons, anchovy, Caesar dressing	£21
Braised Beef Cheek – horseradish mash, red wine gravy	£31	– sautéed Organic Corn-Fed Chicken Breast	£28
Pan-fried Calves Liver – mashed potato, red onion confit, crispy bacon	£33.50	– chargrilled sliced Sirloin Steak	£32
The George’s aged-sirloin Beef Burger – crispy pancetta, grilled Oglesfield cheese, dill pickle, ‘House’ triple cooked hand-cut chips	£28.25	– pan-fried Fillet of Salmon	£28
Braised Venison Sweet Chestnut Cottage Pie – honey roasted parsnips, pickled red cabbage	£28		
Beef Stroganoff – fillet of beef, steamed basmati rice, soured cream	£27.25	ACCOMPANYING VEGETABLES AND SIDE SALADS	£6
Free-range Welsh White Pork T-Bone – sprouting broccoli, apple sauce, sage jus	£32	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 Peals – 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	
Spaghetti al’Aragosta – half lobster, fine spaghetti, fresh cherry tomatoes, lobster oil, chilli	£38		
Sunblush Tomato Tapenade, Caper, Lemon Crème Fraîche Risotto	£23		
– sautéed Organic Corn-Fed Chicken Breast	£30		
– chargrilled sliced Sirloin Steak	£33		
Baked Gnocchi – wild mushroom, sage, taleggio	£23		
– sautéed Organic Corn-Fed Chicken Breast	£30		
– chargrilled sliced Sirloin Steak	£33		
Penne Arrabiatta – fresh tomato, chilli	£21		
– sautéed Organic Corn-Fed Chicken Breast	£28		
– chargrilled sliced Sirloin Steak	£32		
Lasagne al Forno – beef ragù, béchamella, lasagne verde	£26		

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