

# THE GEORGE of Stamford

## THE GARDEN ROOM'S PUDDINGS and CHEESE

Mont Blanc Eton Mess – chestnut purée, Chantilly cream, meringue,  
candied chestnuts

Apple Tian – apple crumble ice cream, crème anglaise

Cherry Frangipane Tart – Battenberg ice cream, sesame tuile

The George's Sherry Trifle

Dark Chocolate Mousse – hazelnut honeycomb, malted ice cream

Warm Sticky Toffee Pudding – hot toffee sauce,  
Madagascan vanilla gelato

Belgian Dark Chocolate Profiteroles  
– Grand Marnier crème pâtissière

Fruit Assiette – banana sorbet

£12

'House' Gelatos and Sorbets

– imaginatively and freshly created using The Best Ingredients  
– please ask!  
£4 per scoop

CHEESE PLATE – from top Local Producers

Vintage Lincolnshire Poacher

Nottinghamshire Colston Bassett Stilton

Suffolk Baron Bigod Brie

– fabulous 'House' chutney, grapes, celery, biscuits £13

Coffee – Cafetière, Cappuccino, Decaffeinated

– complimentary refills £5.80

Espresso £3.60

Iced Coffee £5.80

'Shaken' Iced Double Espresso £5.80

FORTNUM & MASON Loose Leaf Teas and Infusions £5.80

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

Hot Chocolate – Zuma Fairtrade 70% Dark Chocolate £6

Please advise The Team of any **food allergies**

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