

THE GEORGE of Stamford

THE GARDEN ROOM'S PUDDINGS and CHEESE

Forced Yorkshire Rhubarb Eton Mess – candied stem ginger

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 Cropwell Bishop Stilton

Suffolk Baron Bigod Brie

Somerset Aged Driftwood Goat's Cheese

– 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, Assam, Darjeeling,

Earl Grey, Royal Blend Decaffeinated, Chai, Jasmine Pearls,

Green Tea and Elderflower, Ginger and Sicilian Lemon,

Rhubarb Raspberry and Nettle Leaf, Elderflower Strawberry and Rose

Hot Chocolate – Zuma Fairtrade Dark Chocolate £6

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