

THE GEORGE of Stamford

THE GARDEN ROOM

10 Queenie Scallops – garlic, lemon, chill, samphire, butter	£19
Portobello Mushroom Soup – mascarpone, thyme	£10.50
Chicken Liver Parfait – toasted homemade brioche, spiced apple chutney	£19.25
Charentais Melon – fresh fig £16.50 – with San Daniele Ham	£21.50
Gruyère Cheese Fritters – Thai jelly	£17.50
Atlantic Prawn and Portland Crab Cocktail – iceberg lettuce, Marie Rose sauce	£19.75
Smoked Salmon from 'The Severn & Wye Smokery' – brown bread and butter	£22 / £33
Shetland Mussels – steamed – wine, cream, garlic broth	£17.50 / £24
Fishcake – Grimsby Smoked Haddock, Atlantic Prawn – buttered spinach, dill crème fraîche	£19.75 / £27
Haddock Fish and Chips – in crispy batter, tartare sauce, 'House' triple cooked hand-cut chips, mushy or garden peas	£24
Grilled Lamb Cutlets – Boulangère Potatoes, tender stem broccoli, rosemary sauce	£29
Warm Chicken Salad – crispy bacon lardons, baby spinach, avocado, red onion, cherry tomato, chilli tomato dressing	£25
Sea Bass Pan-fried – Norfolk Peer Potatoes, artichokes, tomatoes, salsa rosa	£25
Mariner's Board – potted shrimps, steamed mussels, 'Severn & Wye' smoked salmon, smoked mackerel pâté, devilled whitebait – warm Hambleton Bakery baguette	£29
Pan-fried Calves Liver – mashed potato, creamed Savoy cabbage, crispy bacon	£29.70
Herefordshire dry aged Steaks – 'House' triple cooked hand-cut chips, Béarnaise or green peppercorn sauce Sirloin 10oz – £33 Fillet 8oz – £39	
Steak and Kidney Pudding – honey roast root vegetables, mashed potatoes	£25
The George's Beef Burger – pancetta, Lincolnshire Poacher, gherkin, mayonnaise, 'House' triple cooked hand-cut chips	£25
Lobster 'Benedict' – half lobster, wild rocket, avocado, soft poached free-range eggs, hollandaise sauce, toasted Hambleton Bakery muffin	£32
Panko Coated Rose Veal Escalope – herb butter	£29
Severn & Wye Hot Smoked Salmon – watercress, heritage beetroots, horseradish salad	£24.75
Roast Tamworth Pork Belly – grilled polenta, chard, salsa verde	£28.50

PASTA

Lasagne al Forno – beef ragù, béchamella, lasagne verde	£23
Spaghetti al'Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, lobster oil	£32
Portland Crab Linguini – lemon, garlic, chilli, parsley	£22.50
Penne Arrabiatta – chilli tomato basil sauce	£18.50
Broccoli Rigatoni – sage, Parma ham, Gorgonzola	£24
Macaroni Cheese – slow braised beef shin	£19.50

SHELLFISH

Porlock Bay Oysters – chilli vinegar mignonette	6 – £21 12 – £39
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks	£71.50
Atlantic Lobster	Half £30.60 Whole £55
garlic herb butter grilled : Thermidor : 'House' lemon mayonnaise	
Dressed Cromer Crab – leaf salad, bread and butter, 'House' mayonnaise	£25.85

SIDE DISHES and SALADS

£5

Tender Stem Broccoli – citrus herb butter
Steamed Spinach – buttered
'House' triple cooked, hand-cut chips – thick or 'frites'
Potatoes – minted Norfolk Peer, mashed
Chantenay Carrot and Peas – dill butter
Heritage Tomato, Shallot, Basil – virgin olive oil
Rocket Salad – shaved parmesan, balsamic dressing
Little Gem, Avocado – French mustard dressing
Leaf Salad – walnut oil, raspberry vinegar

CHEESE PLATE – from top Local Producers

£13

Vintage Lincolnshire Poacher
Nottinghamshire Colston Bassett Stilton
Suffolk Baron Bigod Brie
– fabulous 'House' chutney, grapes celery, biscuits

THE 'DANGEROUSLY DELICIOUS' LIST!

£12

Superb 'House' specialities and favourites
Puddings, Tartes, imaginative 'House' Sorbets and Gelato
– freshly created using The Very Best Ingredients

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