

THE GEORGE of Stamford

THE GARDEN ROOM SPRING MENU

STARTER AND MAIN COURSES

Pear and Endive Salad toasted walnuts, Colston Bassett	£9.25
Smoked Salmon and Gravlax	£9.75
French Onion Soup	£7.45
Shell on Prawns ½ pint £8.50 1 pint £14.25	
Chicken Liver Paté	£9.25
Prawn and Crab Cocktail	£10.95/£17.50
Gruyère Cheese Fritters - Thai jelly	£10.75/£17.50
Moules Marinière	£12.95/£17.45
Warm Salad of spinach, strips of chicken and chorizo	£16.25
Crab and Brown Shrimp Fish Cake	£11.50/£17.25
Char-grilled Chicken Caesar Salad	£16.25
Lobster Benedict - half lobster, rocket, poached egg, Hollandaise sauce, toasted muffin	£21.95
Traditional British Shepherds Pie Chantenay carrots and peas	£16.55
Grilled Cod Fillet with Paella rice	£19.50
Tempura Chicken sesame, soya and an Asian salad	£10.50/£15.95
10oz Char-grilled Sirloin Steak grilled tomatoes, onion rings, mushrooms, chips	£23.50
Slow cooked Pork Collar lovage mash and braised baby gem lettuce	£17.50
Fillet of Seabass - pan-fried, green vegetables, new potatoes, garlic and herb butter	£17.50
Haddock and Chips - in a crispy batter, mushy peas	£18.50
Seared Calves Liver parsley mash and red onion marmalade	£18.50
The George's Beefburger - Cheddar cheese, smoked bacon, garlic mayonnaise, chilli jam, large chips	£18.45

SIDE DISHES

Garlic Bread	£4.25
Green Vegetables	£5.25
Homecut Chips - thick or thin	£4.95
Garlic Rosemary Potatoes	£5.25
Italian Leaf Salad	£4.85
Little Gem Lettuce and Avocado	£5.75
Tomatoes , Red Onion, Basil	£4.95

PASTA

Penne con Caponata - aubergine and roasted pepper	£10.75
Pappardelle con ragù di agnello e carciofi Pappardelle, lamb ragoût and artichokes	£14.95
Lasagne al Forno	£15.10
Gnocchi, piselli freshi, asparagi e menta Gnocchi, fresh peas, asparagus and mint	£13.95
Spaghetti all'Aragosta - half lobster, fine spaghetti tossed in lobster oil, mild chilli	£22.50
Risotto alla marinara - shellfish and seafood risotto with a hint of saffron	£14.95
Green Salad	£4.85
Tomato Salad	£4.95

SHELLFISH

Oakford Oysters 1 - £2.20 6 - £12.50 12 - £25.00	
Fully traceable, sourced and certified	
Grand Brittany Platter	£45.00
Half lobster, crab, langoustine, oyster, King prawn, mussels, clams, shell on prawns and whelks	
Brittany Platter	£32.00
As Grand Brittany Platter (without lobster)	
Dressed Lobster Half £19.95 Whole £35.00	
All our lobsters weigh about 1½lbs	
Dressed Crab	£17.25
King Prawns	3 - £11.45
Langoustine	3 - £12.45

THE COLD BUFFET

Sirloin of Beef, Sugar Baked Ham Poached Scottish Salmon	£19.95
Open sandwiches – Atlantic Prawn, Sirloin of Beef or Poached Salmon	£12.45
Salads from the buffet	£12.45

CHEESE

Lincolnshire Poacher, Colston Bassett Stilton, Brie de Meaux, Swaledale, Cote Hill Blue	3 for £7.95 5 for £10.70
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DESSERT

Tempting puddings, tarts, sorbets and ice cream	£7.95
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COFFEES and TEAS unlimited

Regular, Cappuccino, Decaffeinated ESPRESSO	£4.25 £2.50
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Our Oak Panelled Restaurant offers a 'walk straight in' Lunch Mon-Sat at £25.95 for main course and pudding or cheese, in addition to the full á la carte menu

Please advise our team of any special dietary requirements. VAT is included. Gratuities are at the discretion of the guest.

Service Managers: Paul Bennett, Tom Bloomer Chefs: Nick Briars, Michael Taylor Garden Room Managers: Sarah Woolf, Ulf, Adrian, Stephen

6th March 2014