

THE GEORGE of Stamford

March in THE OAK ROOM

Main and Pudding or Cheese £39

Starter, Main and Pudding or Cheese £55

If you prefer, please ask to see our full Oak Room Menu

Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche

Melon Infusions, San Daniele Ham – cranberry watermelon, orange charentais, apple mint galia

Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory

Chicken and Duck Liver Parfait – Cumberland jelly, sourdough crisp

Skate Wing – caper and parsley butter

Roast Sirloin of British Beef from The Silver Trolley – carved for you at your table, rare to medium –
Yorkshire pudding, duck fat roast potatoes, hot horseradish sauce

Guinea Fowl Breast – thyme glazed – apricot, chestnut and sausage stuffing, thyme jus

Loch Duart Salmon Lattice – caviar Champagne sauce

Pan-fried Calves Liver – crisp pancetta, sage jus

All served with Market Vegetables and New Potatoes

CHEESE TROLLEY – from top Local Producers – membrillo, fabulous 'House' chutney, grapes, celery, biscuits
Vintage Lincolnshire Poacher
Nottinghamshire Cropwell Bishop Stilton
Suffolk Baron Bigod Brie
Somerset Aged Driftwood Goat's Cheese

DARE TO BE TEMPTED BY THE DANGEROUSLY DELICIOUS LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Gelato – freshly created using The Very Best Ingredients
An individual menu of superb 'House' specialities and favourites

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



THE OAK ROOM