

THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN

Goat's Cheese Bon Bon – red chicory, balsamic beetroot essence £19

Celeriac, Whole Grain Mustard Remoulade – watercress, green apple, cucumber purée £20

Garden Pea Velouté – basil crème fraîche £14

Roasted King Oyster and Shimeji Mushroom Risotto – green curly kale, miso butter £30

Baked Cauliflower Steak – crispy kale, tea-soaked raisins, lilliput capers, butter bean purée £30

Wellington of Roasted Ruby Beetroot, Ricotta, Lentil – grain mustard sauce £31

ACCOMPANYING VEGETABLES and SIDE SALADS £6

Fine French Beans – buttered

Potatoes – minted Jersey Royals, Truffled Mash, Lyonnaise

Courgette Ribbon

Chantenay Carrots

Mange Tout and Garden Peas – mint butter

Spinach – nutmeg – creamed, buttered or steamed

Heritage Tomato, Basil – virgin olive oil

Leaf Salad – walnut oil, raspberry vinegar

Rocket Salad – shaved parmesan, balsamic dressing

OUR FABULOUS DESSERT TROLLEY – TEMPTATION ON WHEELS! £12

Crêpes Suzette flambéed at your table

Please advise The Team of any **food allergies**
Gratuities are at your discretion