

THE GEORGE of Stamford

THE OAK ROOM

Portland Crab, Celeriac Remoulade – crisp Granny Smith apple, cucumber gel £27
Porlock Bay Oysters – chilli vinegar mignonette 6 – £23 12 – £42
Beef Carpaccio – whipped Parmesan, caramelised walnuts £23
Seared Hand-dived Scottish King Scallops – mildly curried sauce, coconut £28
Goat's Cheese Bon Bon – red chicory, balsamic beetroot essence £19
Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche £23
Garden Pea Velouté – basil crème fraîche £14
Half Cornish Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled or Mayonnaise £34
Celeriac, Whole Grain Mustard Remoulade – watercress, green apple, cucumber purée £20
Tempura King Prawns, Pickled Ginger, Nori – chilli lime dipping sauce £28
Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory £21

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 £36
Roast Rack of Leicestershire Lamb – herb crusted, cooked pink – minted pea purée £44
Pan-fried Rose Veal Calves Liver – pancetta, sage jus £38
Sicilian Lemon Thyme Organic Corn-fed Chicken Supreme – pea velouté £37
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £46
Pan Roasted Fillet of Pork, Honey Glazed Belly Pork – vanilla apple purée, whole grain mustard £38
Pan-fried Skate Wing – lemon, caper and parsley beurre noisette £34
Line-caught Large Dover Sole – butter grilled or meunière, boned for you at your table, classic tartare sauce £58
Poached Halibut wrapped in King Prawn – Norfolk samphire, Portland Crab Saffron Cream Sauce £44
Cornish Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled
– braised basmati rice, steamed spinach Whole £75 Half £45
Cornish Lobster – cold with Mayonnaise – dressed salad, Jersey Royals Whole £75 Half £45
Grand Brittany Platter – half Cornish lobster, dressed Cromer crab, oysters, steamed mussels, clams and cockles,
crevettes, langoustines, Marie Rose prawns, scallops – green salad £100 for two to share
Smoked Salmon from The Severn & Wye Smokery – blinis, dill chive crème fraîche £37
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

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| Fine French Beans – buttered | Heritage Tomato, Basil – virgin olive oil |
| Potatoes – minted Jersey Royals, Truffled Mash, Lyonnaise, Duck Fat Roast | Leaf Salad – walnut oil, raspberry vinegar |
| Courgette Ribbons | Rocket Salad – shaved parmesan, balsamic dressing |
| Chantenay Carrots | |
| Mange Tout and Petits Pois – mint butter | |
| Spinach – nutmeg – creamed, buttered or steamed | |

CHEESE TROLLEY – from top Local Producers – quince, grapes, seeded fruit toasts
Vintage Lincolnshire Poacher, aged 18-22 months
Nottinghamshire Cropwell Bishop Stilton
Suffolk Baron Bigod Brie
Somerset Aged Driftwood Goat's Cheese
A choice of two cheeses for £9, three for £13.50 or four cheeses for £18

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