

# THE GEORGE of Stamford

## THE GARDEN ROOM MENU PLANT BASED MENU

**Spiced Tempura Broccoli** – sweet chilli, peanut sauce, toasted sesame £12

**Classic Caesar Salad** – crispy onion, ciabatta croutons, almond parmesan £14

**Roasted Vine Tomato, Red Pepper Bruschetta** – avocado, hummus £12

**Beetroot Carpaccio** – pickled beets, smoked walnuts, rocket, walnut dressing £15

**Butternut Squash Lasagne** – tossed baby leaf salad, French dressing £22

**Thai Yellow Vegetable Curry** – coconut rice £21

**Potato Gnocchi** – wild garlic pesto, sweet potato sauce wilted chard, almond parmesan £18

**Wild Mushroom Risotto** – puffed wild rice, truffle oil £21

### SIDE DISHES

Panaché of Seasonal Green Vegetables

Spinach – nutmeg, lemon

Triple Cooked Chips – thick or thin cut

Tomato, Red Onion, Basil Salad

Little Gem Salad – avocado, French mustard dressing

Baby Leaf Salad – walnut oil, raspberry vinaigrette

Rocket Salad – balsamic vinaigrette

Vegetables and Salads £6 each

**Dessert Menu** – please ask £9

**Freshly Brewed Cafetière Coffee / Teas** £5

The Garden Room Wine List is overleaf

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