

THE GEORGE of Stamford

THE OAK ROOM

Severn & Wye Smoked Salmon, Beetroot Cured Salmon – lime and dill panna cotta, dill oil £18.00
Pressed Duck Liver Terrine – bacon preserve, pickled vegetable salad £17.50
San Daniele Ham – fresh fig, Grana Padano Cheese £16.00
Seared Shetland Scallops – crispy pork cheek, spiced curry sauce £19.50
Truffle Mushroom Ravioli – cêpe purée, parmesan crisp £18.50
Tempura King Prawns – Thai asparagus, lime and coriander salsa £19.50
Half Atlantic Lobster – roasted with garlic butter, chilled with mayonnaise £24.00 Thermidor £27.00
Tasting Trio – Gruyère cheese fritter, seared scallop, king prawn tempura £23.00

Roast Sirloin of British Beef – rare to medium on the bone, carved at your table, duck fat roast potatoes, Yorkshire pudding, hot horseradish £29.50
Rack of Cumbrian Lamb – roasted pink, garlic, herb crust, dauphinoise potato £32.00
Half a Woodbridge Duck – sausage meat stuffing, apple sauce, pan gravy £28.00
Grand Brittany Platter – half Atlantic lobster, crab, mussels, king prawn, clams, shell-on prawns, whelks £55.00
Pan-fried Sea Bass – charcoal baked salsify, leek purée, sorrel sauce £32.00
Whole Atlantic Lobster – grilled with garlic butter, or chilled with mayonnaise £45.00 Thermidor £49.00
Large Dover Sole – grilled or deep fried, tartare sauce £43.00
Roasted Suckling Pig – braised chicory, braised faggot, cider jus £29.00
Seared Calves' Liver – ruby chard, polenta, braised onions £28.50
Filet of British Beef – oxtail, bone marrow, Béarnaise sauce £33.00

Buttered Spinach – nutmeg, lemon £6.00
Tender stem Broccoli – toasted almonds, beurre noisette £6.00
Panaché of Green Seasonal Vegetables – herb butter £6.00
Heritage Baby Beetroots – roasted, nigella seeds £6.00
Rainbow Chard – wilted, buttered £6.00
Potatoes – duck fat roast, minted new, spring onion mash, dauphinoise £6.00
Triple cooked chips – thick or thin £6.00

Heritage Tomato Salad – basil, extra virgin olive oil, balsamic vinegar pearl £6.00
Seasonal Baby Leaves – raspberry vinegar, walnut oil £6.00
Little Gem, Avocado – French mustard dressing £6.00
Rocket Salad – parmesan shavings, balsamic vinaigrette £6.00

Display Dessert Trolley – a rarity and totally irresistible or Ice Creams and Sorbets £8.50

Cheese – Vintage Lincolnshire Poacher, Colston Bassett Stilton, Brie de Meaux £10.50
Date and Walnut Bread, Celery, Grapes

Freshly Brewed Coffee, Cappuccino, Decaffeinated Coffee or Teas and Infusions – Chocolate Truffles £5.50
Espresso Coffee – Chocolate Truffles £3.50

Please advise The Team of any food allergies

VAT is included, gratuities are at the discretion of the guest