

THE GEORGE of Stamford

THE OAK ROOM

from 11.30am
Luncheon and Dinner

Severn & Wye Smoked Salmon, Beetroot Cured Salmon – lime panna cotta, dill oil £19.50
Smooth Parsnip Velouté – compressed Granny Smith apple, chèvre beignet £9
Half Atlantic Lobster – roasted with garlic butter or chilled with mayonnaise £25
Smooth Chicken Liver Parfait – homemade toasted brioche, fig relish £17
Hand-dived Orkney Scallops – chestnut purée, chorizo bon bon, textures of apple £22
Tasting Trio – seared scallop, Gruyère cheese fritter, tempura king prawn £25
Half Atlantic Lobster Thermidor – cream, cheese, English mustard, Cognac sauce £29
San Danielle Ham – fresh fig, shaved Parmesan £19
Truffle Mushroom Raviolo – cêpe purée, Parmesan crisp £20
Carlingford Irish Oysters – sweet chilli vinegar half dozen £15 dozen £29

Whole Atlantic Lobster Thermidor – cream, cheese, English mustard, Cognac sauce £49
Line-caught Sea Bass – Jerusalem artichoke, textures of fennel, dill £35
Large Dover Sole – grilled or deep fried, tartare sauce £47
Whole Atlantic Lobster – roasted with garlic butter or chilled with mayonnaise £47
Jodhpur Spiced Monkfish – crab filled courgette flower, pumpkin fondant, macerated golden raisins £35
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £60

Roast Sirloin of English Beef from the Silver Trolley – rare to medium, on the bone, carved for you at your table
– Yorkshire pudding, duck fat roast potatoes, hot horseradish sauce £29
Hay Baked Guinea Fowl – morel mushrooms, braised leek, shallot purée, truffle jus £30
Beef Wellington – forest mushroom duxelles, crisp butter puff pastry, Béarnaise sauce £38
Woodbridge Duck – caramelised breast, confit leg, chestnut stuffing, spiced cherry jus £32
Lake District Rack of Lamb – herb and garlic crumb, dauphinoise potato, red wine rosemary gravy £35
Honey and Black Pepper Roasted Red-legged Partridge – spiced red cabbage purée, sweet pickled pear £34
Cannon of Denham Estate Venison – black sesame crusted, shallot purée, caramelised ruby orange, cottage pie £35

Buttered Spinach – nutmeg, lemon
Heritage Baby Beetroots – roasted, nigella seeds
Brussels Sprouts – chestnuts, pancetta, maple syrup
Rainbow Carrots and Piccolo Parsnips – local honey glazed
Braised Red Cabbage – winter spices
Potatoes – choice of duck fat roast, minted new, truffled mash, dauphinoise
Frites – thin home-cut, triple cooked
Heirloom Tomato Salad – basil, extra virgin olive oil, balsamic vinegar pearls
Seasonal Young Leaf Salad – raspberry vinegar, walnut oil
Little Gem, Avocado – French mustard dressing
Wild Rocket Salad – shaved Parmesan, balsamic vinaigrette
Vegetables and Salads £6 each

English Cheese Plate – Vintage Lincolnshire Poacher, Colston Bassett Stilton, Suffolk Baron Bigod Brie £12
Chutney, Celery, Grapes

Puddings – dangerously delicious or Our Very Own 'Ices' and Sorbets £9

Freshly Brewed Coffee, Cappuccino, Decaffeinated Coffee £6 **Espresso Coffee** £4
Teas and Infusions £6
Petits Fours

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

Chef Patron **Paul Reseigh** Head Chef **Mark Alsop**
Service Managers **Paul Bennett, Petros Psyllakis** Restaurant Managers **Kate Jarvis, Gareth Newman**

2.XII.20

T H E G E O R G E

o f S t a m f o r d

BREAKFAST

7.00am to 11.30am – 8.00am on Sundays

MORNING COFFEE

from 9.00am

THE GARDEN ROOM

All Day from 11.30am

THE OAK ROOM

from 11.30am

Luncheon and Dinner

AFTERNOON TEA

3.30pm – 5.30pm