

# THE GEORGE of Stamford

## THE OAK ROOM

- Severn & Wye Smoked Salmon, Beetroot Cured Salmon – lime and dill panna cotta, dill oil £19  
Pressed Duck Liver Terrine – bacon preserve, pickled vegetable salad £19  
San Daniele Ham – fresh fig, Grana Padano Cheese £17  
Seared Shetland Scallops – crispy pork cheek, spiced curry sauce £21  
Tasting Trio – Gruyère cheese fritter, seared scallop, king prawn tempura £25  
Tempura King Prawns – Thai asparagus, lime and coriander salsa £21  
Half Atlantic Lobster – roasted with garlic butter, chilled with mayonnaise £24  
Lobster Thermidor – cheese mustard béchamel £27  
Truffle Mushroom Ravioli – cêpe purée, parmesan crisp £20
- Grand Brittany Platter – half Atlantic lobster, crab, mussels, king prawn, clams, shell-on prawns, whelks £60  
Pan-fried Sea Bass – charcoal baked salsify, leek purée, sorrel sauce £35  
Whole Atlantic Lobster – grilled with garlic butter, or chilled with mayonnaise £45 Thermidor £49  
Large Dover Sole – grilled or deep fried, tartare sauce £46
- Roast Sirloin of British Beef – rare to medium on the bone, carved at your table, Yorkshire pudding,  
duck fat roast potatoes, hot horseradish £29.50  
Rack of Cumbrian Lamb – roasted pink, garlic, herb crust, dauphinoise potato £35  
Half a Woodbridge Duck – sausage meat stuffing, apple sauce, pan gravy £31  
Fillet of British Beef – oxtail, bone marrow, Béarnaise sauce £36  
Roasted Pork Tenderloin – crispy black pudding, slow cooked pork belly, braised faggot £32  
Seared Calves' Liver – ruby chard, polenta, braised onions £31
- Buttered Spinach – nutmeg, lemon £6  
Tender Stem Broccoli – toasted almonds, beurre noisette £6  
Panaché of Green Seasonal Vegetables – herb butter £6  
Heritage Baby Beetroots – roasted, nigella seeds £6  
Rainbow Chard – wilted, buttered £6  
Potatoes – duck fat roast, minted new, spring onion mash, dauphinoise £6  
Triple Cooked Chips – thick or thin £6
- Heritage Tomato Salad – basil, extra virgin olive oil, balsamic vinegar pearl £6  
Seasonal Baby Leaves – raspberry vinegar, walnut oil £6  
Little Gem, Avocado – French mustard dressing £6  
Rocket Salad – parmesan shavings, balsamic vinaigrette £6
- Cheese Plate – Vintage Lincolnshire Poacher, Colston Bassett Stilton, Suffolk Baron Bigod Brie £12  
Chutney, Celery, Grapes
- Puddings – dangerously delicious or Ice Creams and Sorbets £9
- Freshly Brewed Coffee, Cappuccino, Decaffeinated Coffee – Chocolate Truffles £6  
Espresso Coffee – Chocolate Truffles £4  
Teas and Infusions – Chocolate Truffles £6

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**