

THE GEORGE of Stamford

THE OAK ROOM 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
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- 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
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- Panaché of Seasonal Green Vegetables
Spinach – nutmeg, lemon
Frites – thin, thrice cooked
- 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

Puddings – please ask £9

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