

THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN and PLANT BASED

Spiced Broccoli Tempura – sweet chilli, peanut sauce, toasted sesame £12.50

Truffled Mushroom Ravioli – cèpe purée, tarragon oil £21 / £37.50

Gruyère Cheese Fritters – Thai jelly £15.75 / £21

Textures of Heritage Beetroot – honey truffled goat's cheese, horseradish cream £15.50

Thai Yellow Vegetable Curry – steamed coriander rice, charred lime £24

Heirloom Tomato Risotto – onion purée, crisp basil, balsamic pearls £17.25 / £24

Wild Rocket Pappardelle – wild rocket pesto, wilted spinach, toasted pine kernels £23

Pumpkin Gnocchi – roasted artichoke, squash purée, sage, hazelnut butter £23

VEGETABLES and SALADS £6.25

Broccoli Florets – toasted almonds

Spinach – creamed, buttered or steamed

Seasonal Vegetables – herb butter

Trio of Jerusalem Artichoke – purée, roasted, crispy

Heritage Baby Beetroots – toasted nigella seeds

Potatoes – Truffle Mash, Dauphinoise, Minted New

Heritage Tomato, Shallot, Basil – virgin olive oil

Leaf Salad – walnut oil, raspberry vinegar

Little Gem, Avocado – French mustard dressing

Rocket Salad – shaved parmesan, balsamic dressing

THE DANGEROUSLY DELICIOUS LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Gelato – freshly created using The Best Ingredients
An individual menu of superb 'House' specialities and favourites £9.50

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