

# THE GEORGE of Stamford

## THE OAK ROOM VEGETARIAN AND VEGAN MENU

Spiced Tempura Broccoli – sweet chilli, peanut sauce, toasted sesame (vegan) £12

Classic Caesar Salad – crispy onion, ciabatta croutons, almond parmesan (vegan) £14

Roasted Vine Tomato, Red Pepper Bruschetta – avocado, hummus (vegan) £12

Crostini of Goat's Cheese and Sunblushed Tomatoes – rocket salad, balsamic dressing £15.50

Butternut Squash Lasagne – tossed baby leaf salad, French dressing (vegan) £22

Thai Yellow Vegetable Curry – coconut rice (vegan) £21

Sweet Potato Gnocchi – wild garlic pesto, wilted chard, almond parmesan (vegan) £18

Wild Mushroom Risotto – puffed wild rice, truffle oil (vegan) £21

Panaché of Seasonal Green Vegetables

Triple Cooked Chips – thick or thin cut

Tomato, Red Onion, Basil Salad

Little Gem Salad – avocado, French mustard dressing

Baby Leaf Salad – walnut oil, raspberry vinaigrette

Rocket Salad – balsamic vinaigrette

£6

Dessert Sample Trolley – a rarity and totally irresistible or Ice Creams and Sorbets £9

Cheese Sample Trolley – Vintage Lincolnshire Poacher, Colston Bassett Stilton, Brie de Meaux £12  
Date and Walnut Bread, Celery, Grapes

Freshly Brewed Coffee, Cappuccino, Decaffeinated Coffee or Teas and Infusions – Chocolate Truffles £6  
Espresso Coffee – Chocolate Truffles £4

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**