

THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN AND VEGAN MENU

- Parsnip and Apple Velouté** – compressed Granny Smith, chèvre beignet £10
- Truffle Mushroom Raviolo** – cèpe purée, crispy onions £20
- Spiced Broccoli Tempura** – sweet chilli, peanut sauce, toasted sesame £12
- Textures of Heritage Beetroot** – honey truffled goat's cheese, horseradish cream £15
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- Thai Yellow Vegetable Curry** – steamed coriander rice, charred lime £23
- Heirloom Tomato Risotto** – onion purée, crisp basil, balsamic pearls £23
- Baked Wild Mushroom and Gruyère Gnocchi** – winter truffle oil, crispy fried onions £19
- Pumpkin Ravioli** – roasted squash purée, toasted pine kernels, sage butter £20
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- Buttered Spinach** – nutmeg, lemon
- Heritage Baby Beetroots** – roasted, nigella seeds
- Brussels Sprouts** – chestnuts, maple syrup
- Rainbow Carrots and Piccolo Parsnips** – local honey glazed
- Braised Red Cabbage** – winter spices
- Potatoes** – choice of 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** – balsamic vinaigrette
- Vegetables and Salads £6 each
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- 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

T H E G E O R G E

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Open from 11.30am