

THE GEORGE of Stamford

THE OAK ROOM and THE CANOPY

Polebrook Asparagus – poached duck egg, hollandaise sauce £17
Carpaccio of Seared Fillet Beef – wild rocket, parmesan crisps, black truffle emulsion £19
Salmon 3 Ways – 'Severn & Wye' Smoked, Beetroot Gravlax, Seaweed Cured – black treacle, dill mascarpone £21.50
Parfait of Duck Liver – pear jelly, red onion confit, sourdough cracker £17
Pan-fried Orkney Hand-dived Scallop – pickled cockles, sea vegetables, sorrel broth £22.50
Spiced Heritage Carrot Velouté – courgette pakora, naan bread cracker £12
Smoked Salmon from The Severn & Wye Smokery £19
Tempura King Prawns – Thai asparagus, lime coriander salsa £22.50
Porlock Bay Pacific Oysters – chilli vinegar mignonette 6 – £18 12 – £33
Half Atlantic Lobster – garlic herb butter or 'House' lemon mayonnaise or Thermidor £27
Tasting Trio – seared scallop, Gruyère cheese fritter, tempura king prawn £26

Whole Atlantic Lobster – garlic herb butter or 'House' lemon mayonnaise or Thermidor £49
Skate Wing – butter-fried, caper meunière £29
Large Dover Sole – grilled, boned for you at your table, tartare sauce £49
Peterhead 'Dayboat' Sea Bass – Norfolk samphire, saffron bisque £35
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £60

Mint Crusted Rack of Herdwick Lamb – Burgundy rosemary jus £36
Pan-fried Corn-fed Organic Chicken – confit leg croquette, coronation sauce £29
Roast Sirloin of Cumbrian Beef from The Silver Trolley – rare to medium, carved for you at your table –
Yorkshire pudding, duck fat roast potatoes, 'House' hot horseradish sauce £29
Woodbridge Duck – date and sausagemeat stuffing, Bramley apple sauce, pan jus £32
Fillet of Limousin Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise sauce £38
Roasted Pork Tenderloin – black pudding, pork belly, cider sauce £29
Pan-fried Calves Liver – roasted onion, pancetta, Bordelaise sauce £31

VEGETABLES and SALADS £6

Tender Stem Broccoli – yoghurt, hazelnut	Heritage Tomato, Shallot, Basil – virgin olive oil
Steamed Spinach – nutmeg, olive oil	Little Gem, Avocado – French mustard dressing
Seasonal Vegetables – herb butter	Seasonal Leaf Salad – walnut oil, raspberry vinegar
Trio of Jerusalem Artichoke – purée, roasted, crispy	Rocket Salad – parmesan, balsamic dressing
Potatoes – Jersey Royals, Duck Fat Roast, Dauphinoise, 'house' triple cooked 'frites'	

CHEESE PLATE – chosen from top Local Producers
Vintage Lincolnshire Poacher – Nottinghamshire Colston Bassett Stilton – Suffolk Baron Bigod Brie
– fabulous 'House' chutney, grapes, celery, biscuits £12

THE DANGEROUSLY DELICIOUS LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Iced Creams – freshly created using The Best Ingredients
An individual menu of superb 'House' specialities and favourites £9

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