

# THE GEORGE of Stamford

## THE OAK ROOM

- Severn & Wye Smoked Salmon, Beetroot Cured Salmon – lime dill panna cotta, dill oil £19  
Pressed Duck Liver Terrine – bacon preserve, pickled vegetable salad £19  
Half Atlantic Lobster – roasted with garlic butter / chilled with mayonnaise £24  
San Daniele Ham – fresh fig, Grana Padano Cheese £17  
Seared Shetland Scallops – sea buckthorn, crispy aubergine, beetroot £21  
Tasting Trio – Gruyère cheese fritter, seared scallop, king prawn tempura £25  
Tempura King Prawns – Thai asparagus, lime coriander salsa £21  
Half Lobster Thermidor – English mustard Momay sauce £27  
Truffle Mushroom Ravioli – cêpe purée, parmesan crisp £20
- Carlingford Irish Oysters – sweet chilli vinegar half dozen £16 dozen £32  
Whole Atlantic Lobster – roasted with garlic butter / chilled with mayonnaise £45  
Pan-fried Sea Bass – sea vegetables, clams, banana ketchup, mussel espuma £35  
Whole Lobster Thermidor – English mustard Momay sauce £49  
Large Dover Sole – grilled or deep fried, tartare sauce £46  
Butter-fried Skate Wing – caper beurre noisette £32  
Grand Brittany Platter – half Atlantic lobster, crab, mussels, king prawn, clams, shell-on prawns, whelks £60
- Roast Sirloin of British Beef – rare to medium on the bone, carved at your table from the silver trolley,  
Yorkshire pudding, duck fat roast potatoes, hot horseradish £29.50  
Rack of Cumbrian Lamb – roasted pink, garlic, herb crust, dauphinoise potato £35  
Beef Wellington – forest mushroom duxelles, crisp butter puff pastry, Béarnaise sauce £38  
Hay Baked Guinea Fowl – liquorice braised leeks, morel, shallot purée, truffle jus £32  
Woodbridge Duck – roasted breast, slow cooked leg, sage and onion, cherry jus £32  
Traditional Grouse – bread sauce, game chips, pan jus £35  
Roasted Pork Tenderloin – crispy black pudding, slow cooked pork belly, braised faggot £32
- Buttered Spinach – nutmeg, lemon  
Heritage Baby Beetroots – roasted, nigella seeds  
Mixed Brassicas – herb butter  
Beans and Peas – toasted seeds  
Heritage Carrots – local honey, orange  
Potatoes – choice of duck fat roast, minted new, spring onion mash, dauphinoise  
Frites – thin, thrice cooked
- Heritage Tomato Salad – basil, extra virgin olive oil, balsamic vinegar pearls  
Seasonal Baby Leaves – raspberry vinegar, walnut oil  
Little Gem, Avocado – French mustard dressing  
Rocket Salad – parmesan shavings, balsamic vinaigrette  
Vegetables and Salads £6 each
- 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  
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