

THE GEORGE of Stamford

THE OAK ROOM

Carpaccio of Seared Fillet Beef – wild rocket, parmesan crisps, black truffle emulsion £19.75
Salmon 3 Ways – 'Severn & Wye' Smoked, Beetroot Gravlax, Seaweed Cured – black treacle, dill mascarpone, pressed cucumber £22.50
Parfait of Duck Liver – Williams pear jelly, red onion confit, sourdough cracker £17.75
Charentais Melon – fresh fig £15 – with San Daniele Ham £19.50
Pan-fried Scallop – caramelised pork belly, chestnut, pomegranate, roasted parsnip £23.20
Truffled Mushroom Ravioli – cèpe purée, tarragon oil £21 / £37.50
Roasted Celeriac Velouté – pumpkin dumpling £12.50
Smoked Salmon from The Severn & Wye Smokery – brown bread and butter £19.75 / £30
Pan Roasted Wood Pigeon Breast – winter slaw, blackberry gel £16.75
Tempura King Prawns – Thai asparagus, lime coriander salsa £23.25
Porlock Bay Oysters – chilli vinegar mignonette 6 – £18.50 12 – £34
Atlantic Lobster – garlic herb butter grilled : 'House' lemon mayonnaise : Thermidor Half £27.80 Whole £49.75
Tasting Trio – seared scallop, Gruyère cheese fritter, tempura king prawn £26.80

Skate Wing – butter-fried, black caper sauce £29.75
Large Dover Sole – grilled or meunière, boned for you at your table, tartare sauce £49.75
Stone Bass – artichoke purée, braised fennel, dill emulsion £36
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £65

Roast Sirloin of British Beef from The Silver Trolley – carved for you at your table, rare to medium – Yorkshire pudding, duck fat roast potatoes, 'House' hot horseradish sauce £29.75
Rack of Lamb – mint crusted – Burgundy rosemary jus £37
Hay Baked Guinea Fowl – braised leek, shallot purée, pan jus £29.50
Woodbridge Duck – seared breast, slow cooked leg, mulberry jus £33
Loin of Venison – pan roasted – sweet pear, roasted pear, dark cocoa jus £35
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise sauce £39
Red Leg Partridge – honey, black pepper basted – red cabbage purée, roasted fig £28
Pan-fried Calves Liver – pommes mousseline, cabbage and pancetta £32

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, Duck Fat Roast, 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

CHEESE PLATE – chosen from top Local Producers

Vintage Lincolnshire Poacher – Nottinghamshire Colston Bassett Stilton – Suffolk Baron Bigod Brie – fabulous 'House' chutney, membrillo, grapes, celery, biscuits £12.50

THE DANGEROUSLY DELICIOUS LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Gelato – freshly created using The Very 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 your discretion