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

Beetroot Carpaccio — pickled beets, smoked walnuts, rocket, walnut dressing (vegan) £1

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

Cheese Plate – Vintage Lincolnshire Poacher, Colston Bassett Stilton, Suffolk Baron Bigod Brie £12 Chutney, Celery, Grapes

Puddings – dangerously delicious or Ice Creams and Sorbets £9

Freshly Brewed Coffee, Cappuccino, Decaffeinated Coffee – Chocolate Truffles £6

Espresso Coffee – Chocolate Truffles £4

Teas and Infusions – Chocolate Truffles £6

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