

# THE GEORGE of Stamford

## THE GARDEN ROOM VEGETARIAN

Spring Vegetable Fritto Misto – salsa Verde, lemon mayonnaise £13.50

Wild Mushroom and Mascarpone Ravioli – toasted pinenuts, basil cream £15 / £23

Gruyère Cheese Fritters – Thai jelly £18

Charentais Melon – fresh fig £17

Fragrant Root Vegetable Curry – turmeric, cardamom pilaf rice, roast onions £25

Jerusalem Artichoke Risotto – garlic roast pumpkin, celeriac £24

Tagliatelle – creamed leeks, truffle, wild mushrooms, shaved chestnuts £24

Sinodun Hill Goat's Cheese and Butternut Squash Tartlet – crisp sage £24

### VEGETABLES and SALADS £6

Tender Stem Broccoli – citrus herb butter

Steamed Spinach – buttered

'House' Triple Cooked, Hand-cut Chips – thick or 'frites'

Potatoes – minted Norfolk Peer, mashed

Heritage Tomato, Shallot, Basil – virgin olive oil

Leaf Salad – walnut oil, raspberry vinegar

Rocket Salad – shaved parmesan, balsamic dressing

### 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 £12

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