

# THE GEORGE of Stamford

## THE GARDEN ROOM VEGETARIAN

Wild Mushroom Raviolo – mushroom purée, Scottish girolles, parmesan, sage £15

Charentais Melon – fresh fig £17

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

Chèvre Cheese Salad – goat's cheese, candied walnuts, sun-blushed tomatoes £24  
rocket, croutons, rapeseed oil

Thai Green Vegetable Curry – steamed coriander rice, charred lime £25

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

Heirloom Tomato Risotto – onion purée, crisp basil, balsamic pearls £24

### ACCOMPANYING VEGETABLES AND SIDE SALADS £6

Tender Stem Broccoli – citrus herb butter

Steamed Spinach – buttered

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

Potatoes – Norfolk Peers, 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