

THE GEORGE of Stamford

THE GARDEN ROOM VEGETARIAN and PLANT BASED

Spiced Broccoli Tempura – sweet chilli, peanut sauce, toasted sesame £13.50

Spinach and Ricotta Ravioli – basil parmesan cream £15 / £23

Gruyère Cheese Fritters – Thai jelly £17 / £23

Steamed Norfolk Asparagus – Hollandaise sauce, poached Bantam egg £14.50

Charentais Melon – fresh fig £16

Thai Green Vegetable Curry – spring vegetables, steamed Jasmine rice £25

Risotto of Fresh Peas – grilled spring onion, ricotta, samphire £24

Tagliatelle – asparagus, broad beans, crème fraîche, gremolata £23

Gnocchi – wild garlic pesto, roasted artichokes, pine nuts, artichoke crisps £24

VEGETABLES and SALADS £6.75

Purple Sprouting Broccoli – citrus herb butter

Steamed Spinach – buttered

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

Potatoes – minted Jersey Royals, mashed

Chantenay Carrot and Peas – dill butter

Heritage Tomato, Shallot, Basil – virgin olive oil

Little Gem, Avocado – French mustard dressing

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