

THE GEORGE of Stamford

THE OAK ROOM

'Prix Fixe'

Excludes Saturday Dinner

Starter, Main Course, Pudding £60

Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche

Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory

Roasted Butternut Squash Velouté – maple crème fraîche, puff lattice

Main Course, Pudding £42

Pan-fried Skate Wing – parsley caper butter

Roast Sirloin of British Beef from The Silver Trolley – carved for you at your table, rare to medium –
Yorkshire pudding, duck fat roast potatoes, hot horseradish sauce

Pan-fried Rose Veal Calves Liver – pancetta, sage jus

Roasted King Oyster and Shimeji Mushroom Risotto – green curly kale, miso butter

All served with Market Vegetables

OUR FABULOUS DESSERT TROLLEY – TEMPTATION ON WHEELS!

Please advise The Team of any **food allergies**
Gratuities are at your discretion

General Manager **Kay Musgrove** Head Chef **Jamie Mason** Service Manager **Florian Hertling** Restaurant Manager **Jay Stainton**

12.XI.25