

# THE GEORGE of Stamford

## THE OAK ROOM and THE CANOPY VEGETARIAN and PLANT BASED

Spiced Broccoli Tempura – sweet chilli, peanut sauce, toasted sesame £12

Truffled Mushroom Ravioli – cèpe purée, tarragon oil £20

Gruyère Cheese Fritters – Thai jelly £15

Textures of Heritage Beetroot – honey truffled goat's cheese, horseradish cream £15

Thai Yellow Vegetable Curry – steamed coriander rice, charred lime £23

Heirloom Tomato Risotto – onion purée, crisp basil, balsamic pearls £23

Foraged Wild Garlic Pappardelle – wild garlic pesto, wilted spinach, toasted pine kernels £22

Pumpkin Gnocchi – roasted artichoke, squash purée, sage, hazelnut butter £22

### VEGETABLES and SALADS £6

Tender Stem Broccoli – yoghurt, hazelnut

Steamed Spinach – nutmeg, olive oil

Seasonal Vegetables – herb butter

Trio of Jerusalem Artichoke – purée, roasted, crispy

Potatoes – Jersey Royals, Duck Fat Roast, Dauphinoise, 'house' triple cooked 'frites'

Heritage Tomato, Shallot, Basil – virgin olive oil

Little Gem, Avocado – French mustard dressing

Seasonal Leaf Salad – walnut oil, raspberry vinegar

Rocket Salad – parmesan, balsamic dressing

### THE DANGEROUSLY DELICIOUS LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Iced Creams – freshly created using The Best Ingredients  
An individual menu of superb 'House' specialities and favourites £9

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