

THE GEORGE of Stamford

THE OAK ROOM
VEGETARIAN

Goat's Cheese Bon Bons – red chicory, balsamic beetroot essence £19

Celeriac, Whole Grain Mustard Remoulade – watercress, green apple, cucumber purée £20

Roasted Butternut Squash Velouté – maple crème fraîche, puff lattice £14

Roasted King Oyster and Shimeji Mushroom Risotto – green curly kale, miso butter £30

Baked Cauliflower Steak – crispy kale, tea-soaked raisins, lilliput capers, butter bean purée £30

Wellington of Roasted Ruby Beetroot, Ricotta, Lentil – grain mustard sauce £31

Fine French Beans – shallot butter	£5	Sweet Potato Trio – roast, purée, crisps	£5.50	Mange Tout and Petits Pois – mint butter	£5
Potato – Minted New, Dauphinoise, Mashed	£5.25	Chantenay Carrots – honey	£5	Spinach – nutmeg – creamed, buttered or steamed	£5
		Spiced Braised Red Cabbage	£5.50		

OUR FABULOUS DESSERT TROLLEY – TEMPTATION ON WHEELS! £12
and Crêpes Suzette flambéed at your table

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