

THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN

Goat's Cheese Bon Bons – red chicory, balsamic beetroot essence £20

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

Consommé of San Marzano Tomato and Roasted Red Pepper – heirloom tomato, roasted red pepper oil £14.75

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 £31.50

Wellington of Roasted Ruby Beetroot, Ricotta, Lentil – grain mustard sauce £32.50

VEGETABLES £6

Trio of Chantenay Carrots
– honey roast, puréed, crisps

Fine French Beans
– shallot butter

Sugar Snap Peas and Petits Pois
– mint butter

Spinach
– nutmeg – creamed, buttered
or steamed

Potato
– Minted Jersey Royals,
Dauphinoise, Mousseline,

OUR FABULOUS DESSERT TROLLEY – TEMPTATION ON WHEELS! £12.50
and Crêpes Suzette flambéed at your table

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

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