

THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN

Wild Mushroom Raviolo – mushroom purée, Scottish girolles, sage £15 / £23

Butternut Squash Velouté £13.50

Melon Infusions – cranberry watermelon, orange charentais, apple mint galia £17

Honey Roast Baby Beetroots – goat's curd, walnut and pumpkin seed granola £18

Roasted Squash, Spinach, Feta and Pinenut Wellington – herb butter sauce £27

Panko Crumbed Aubergine Schnitzel – toasted tomatoes, basil £24

Baked Cauliflower Steak – crisp kale, capers, Beurre Noisette £25.50

Roast Delicia Pumpkin Risotto – crisp sage, toasted hazelnut, pickled mushrooms £26.50

ACCOMPANYING VEGETABLES and SIDE SALADS £6

Tender Stem Broccoli – buttered, lemon

Spinach – nutmeg – creamed, buttered or steamed

Market Vegetables – tarragon, parsley

Potatoes – Truffle Mash, Dauphinoise, Minted New Potatoes

Chantenay Carrots – honey glazed

Heritage Tomato, Shallot, Basil – virgin olive oil

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 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