

THE GEORGE of Stamford

THE OAK ROOM

VEGETARIAN and PLANT BASED

Twice Baked Vintage Cheddar Soufflé – pickled chicory £18.50

Ricotta and Spinach Raviolo – Amoretti lemon crumble, sage butter sauce £15 / £23

Gruyère Cheese Fritters – Thai jelly £17 / £23

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

Charentais Melon – fresh fig £16

Heritage Tomato and Lyonnaise Onion Tart – Ticklemore cheese, roast artichokes £27

Risotto Primavera – truffled Baron Bigod, roast Jerusalem artichokes £25

Tagliatelle – Isle of Wight Tomatoes, capers, basil, burrata £24

Roast Squash, Sage, Chilli and Pine Nut Gnocchi – hazelnut pesto £24

Panko Crumbed Aubergine Schnitzel – toasted tomatoes, basil £24

VEGETABLES and SALADS £5

Tender Stem Broccoli – buttered, lemon

Spinach – creamed, buttered or steamed

Buttered Vegetables – tarragon, parsley

Trio of Jerusalem Artichoke – purée, roasted, crispy

Chantenay Carrots – honey, cumin, coriander

Potatoes – Truffle Mash, Dauphinoise, Minted Norfolk Peer

Heritage Tomato, Shallot, Basil – virgin olive oil

Leaf Salad – walnut oil, raspberry vinegar

Little Gem, Avocado – French mustard dressing

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

T H E G E O R G E

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