

THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN and PLANT BASED

English Asparagus – soft quail's egg, peas, broad beans, linseed cracker £20

Filled Agnolotti – spinach, ricotta, nutmeg – wild garlic and pine nut emulsion £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

Marinated Artichoke Vol au Vent – tomato basil fondue, braised leeks, chicory, truffle cream £27

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

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

Baked Gnocchi – fresh peas, asparagus, spinach, egg yolk £24

Panko Crumbed Aubergine Schnitzel – toasted tomatoes, basil £24

VEGETABLES and SALADS £6.75

Purple Sprouting Broccoli – lemon, tomato, olives, pangrattato

Spinach – creamed, buttered or steamed

Spring Vegetables – herb butter

Trio of Jerusalem Artichoke – purée, roasted, crispy

New Season Carrots – pine nut and wild garlic pesto

Potatoes – Truffle Mash, Dauphinoise, Minted Jersey Royals

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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