

# THE GEORGE of Stamford

## THE OAK ROOM

Parfait of Chicken and Duck Liver – plum purée, chicken and pumpkin seed crumble, baguette crisp £18.50  
Charentais Melon – fresh fig £16 – with San Daniele Ham £21  
Roast Orkney Scallops – lightly curried cauliflower purée, shallot bhaji, pomegranate grape dressing £23.50  
Filled Agnolotti – spinach, ricotta, nutmeg – wild garlic and pine nut emulsion £15 / £23  
Pea and Wild Garlic Soup – almond, chive mint chantilly £13.50  
Smoked Salmon from The Severn & Wye Smokery – buckwheat blinis £21 / £32  
Tempura King Prawns – Thai asparagus, lime coriander salsa £24.50  
Porlock Bay Oysters – chilli vinegar mignonette 6 – £21 12 – £39  
Atlantic Lobster – garlic herb butter grilled : 'House' lemon mayonnaise : Themidor Half £29 Whole £55  
Tasting Trio – seared scallop, Gruyère cheese fritter, tempura king prawn £28  
Seared Tuna Loin – ragout of tomatoes, roast peppers, olives, balsamic pearls, basil £21

Skate – lemon, caper and parsley butter £32  
Large Dover Sole – grilled or meunière, boned for you at your table, tartare sauce £49.75  
Roast Sea Bass – fennel purée, black olive, basil, heritage tomato dressing £37  
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £70  
Loch Duart Salmon en Croute – scallop mousseline, tomato, chive caviar Champagne sauce £32

Roast Sirloin of British Beef from The Silver Trolley – carved for you at your table, rare to medium –  
Yorkshire pudding, duck fat roast potatoes, 'House' hot horseradish sauce £31  
Rack of Lamb – mint crusted – Burgundy rosemary jus £39  
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £39  
Pan-fried Calves Liver – creamed Yukon Gold potato, braised spring cabbage, sage jus £35  
Roast Guinea Fowl Breast – herb crusted – pea purée, grilled grelot onions, braised gem lettuce £31  
Woodbridge Duck – honey roast breast, confit leg, rhubarb ginger compote £35

### VEGETABLES and SALADS £6.75

Purple Sprouting Broccoli – lemon, tomato, olives, pangrattato Heritage Tomato, Shallot, Basil – virgin olive oil  
Spinach – creamed, buttered or steamed Leaf Salad – walnut oil, raspberry vinegar  
Spring Vegetables – herb butter Little Gem, Avocado – French mustard dressing  
Trio of Jerusalem Artichoke – purée, roasted, crispy Rocket Salad – shaved pamesan, balsamic dressing  
New Season Carrots – pine nut and wild garlic pesto  
Potatoes – Truffle Mash, Duck Fat Roast, Dauphinoise, Minted Jersey Royals

### CHEESE PLATE – from top Local Producers

Vintage Lincolnshire Poacher – Nottinghamshire Colston Bassett Stilton – Suffolk Baron Bigod Brie  
– membrillo, grapes, celery, biscuits £12

### THE DANGEROUSLY DELICIOUS LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Gelato – freshly created using The Very 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 your discretion