

# 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  
Ricotta and Spinach Raviolo – Amoretti lemon crumble, sage butter sauce £15 / £23  
Summer Minestrone – creamed goat's cheese, olive and tomato crostini £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  
Vintage Cheddar Soufflé – Waldorf salad, pickled chicory £18.50  
Atlantic Lobster – garlic herb butter grilled : 'House' lemon mayonnaise : Thermidor 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 hispi cabbage, crisp pancetta, 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, chicory tatin, cherry Madeira jus £35

### VEGETABLES and SALADS £6.75

Tender Stem Broccoli – lemon, tomato, olives, pangrattato  
Spinach – creamed, buttered or steamed  
Spring Vegetables – herb butter  
Trio of Jerusalem Artichoke – purée, roasted, crispy  
Chantenay Carrots – honey, cumin, coriander  
Potatoes – Truffle Mash, Duck Fat Roast, 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

### 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

**T H E G E O R G E**  
  
**o f S t a m f o r d**