

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
Minestrone of Courgette, Peas, Broad Beans – creamed goat's cheese, olive and tomato crostini £13.50
Smoked Salmon from The Severn & Wye Smokery – buckwheat blinis, fromage frais £21 / £32
Tempura King Prawns – Thai asparagus, lime coriander salsa £24.50
Porlock Bay Oysters – chilli vinegar mignonette 6 – £21 12 – £39
Twice Baked Vintage Cheddar Soufflé – 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 Wing – 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 Atlantic Cod Fillet – seashore vegetables, Morecambe Bay brown shrimp, trout roe and herb butter £33

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 Derbyshire Lamb – mint crusted – Burgundy rosemary jus £39
Roast Corn-fed Yorkshire Chicken Breast – chicken croquette, braised leek, mushroom and sherry velouté £31
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
Woodbridge Duck – honey roast breast, confit leg, chicory tatin, cherry Madeira jus £35

VEGETABLES and SALADS £5

Tender Stem Broccoli – buttered, lemon	Heritage Tomato, Shallot, Basil – virgin olive oil
Spinach – creamed, buttered or steamed	Leaf Salad – walnut oil, raspberry vinegar
Buttered Vegetables – tarragon, parsley	Little Gem, Avocado – French mustard dressing
Trio of Jerusalem Artichoke – purée, roasted, crispy	Rocket Salad – shaved parmesan, balsamic dressing
Chantenay Carrots – honey, cumin, coriander	
Potatoes – Truffle Mash, Duck Fat Roast, Dauphinoise, Minted Norfolk Peer	

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

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