

# THE GEORGE of Stamford

## THE OAK ROOM

Carpaccio of Seared Fillet Beef – wild rocket, parmesan crisps, black truffle emulsion £19.75  
Salmon 3 Ways – 'Severn & Wye' Smoked, Beetroot Gravlax, Seaweed Cured – black treacle, dill mascarpone, pressed cucumber £22.50  
Parfait of Duck Liver – Williams pear jelly, red onion confit, sourdough cracker £17.75  
Charentais Melon – fig £15 – with San Daniele Ham £19.50  
Pan-fried Scallop – caramelised pork belly, chestnut, pomegranate, parsnip £23.20  
Truffled Mushroom Ravioli – cèpe purée, tarragon oil £21 / £37.50  
Roasted Celeriac Velouté – pumpkin dumpling £12.50  
Smoked Salmon from The Severn & Wye Smokery – brown bread and butter £19.75 / £30  
Pan Roasted Wood Pigeon Breast – winter slaw, blackberry gel £16.75  
Tempura King Prawns – Thai asparagus, lime coriander salsa £23.25  
Porlock Bay Oysters – chilli vinegar mignonette 6 – £18.50 12 – £34  
Atlantic Lobster – garlic herb butter grilled : 'House' lemon mayonnaise : Thermidor Half £27.80 Whole £49.75  
Tasting Trio – seared scallop, Gruyère cheese fritter, tempura king prawn £26.80

Skate Wing – butter-fried, black caper sauce £29.75  
Large Dover Sole – grilled or meunière, boned for you at your table, tartare sauce £49.75  
Stone Bass – artichoke purée, braised fennel, dill emulsion £36  
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £65

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 £29.75  
Rack of Lamb – mint crusted – Burgundy rosemary jus £37  
Hay Baked Guinea Fowl – braised leek, shallot purée, pan jus £29.50  
Woodbridge Duck – seared breast, slow cooked leg, mulberry jus £33  
Loin of Venison – pan roasted – sweet pear, roasted pear, dark cocoa jus £35  
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise sauce £39  
Red Leg Partridge Roasted – honey, black pepper basted – red cabbage purée, roasted fig £28  
Pan-fried Calves Liver – pommes mousseline, cabbage and pancetta £32

### VEGETABLES and SALADS £6.25

Broccoli Florets – toasted almonds	Heritage Tomato, Shallot, Basil – virgin olive oil
Spinach – creamed, buttered or steamed	Leaf Salad – walnut oil, raspberry vinegar
Seasonal Vegetables – herb butter	Little Gem, Avocado – French mustard dressing
Trio of Jerusalem Artichoke – purée, roasted, crispy	Rocket Salad – shaved parmesan, balsamic dressing
Heritage Baby Beetroots – toasted nigella seeds	
Potatoes – Truffle Mash, Duck Fat Roast, Dauphinoise, Minted New	

CHEESE PLATE – chosen from top Local Producers  
Vintage Lincolnshire Poacher – Nottinghamshire Colston Bassett Stilton – Suffolk Baron Bigod Brie – fabulous 'House' chutney, grapes, celery, biscuits £12.50

### 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 £9.50

Please advise The Team of any food allergies  
VAT is included, gratuities are at your discretion