

THE GEORGE of Stamford

THE OAK ROOM

Roast Orkney Scallops – caramelised cauliflower purée, golden raisins, Exmoor caviar £25.50
Smoked Salmon from The Severn & Wye Smokery – blinis, fromage frais £22
Tempura King Prawns – Thai asparagus, lime coriander salsa £25.50
Porlock Bay Oysters – chilli vinegar mignonette 6 – £21 12 – £39
Atlantic Lobster – Thermidor : 'House' lemon mayonnaise : garlic herb butter grilled Half £29 Whole £58
Tasting Trio – seared scallop, Gruyère cheese fritter, tempura king prawn £29
Wild Mushroom Raviolo – cèpe purée, parmesan, parsley £15 / £23
'Minestrone' of Roast Squash and Peas – creamed goat's cheese, olive, tomato crostini, tomato broth £13.50
Twice Baked Vintage Cheddar Soufflé – pickled chicory £18.50
Chicken and Duck Liver Parfait – plum purée, chicken and pumpkin seed crumble, baguette crisp £19.25
Charentais Melon – fresh fig £16.50 – with San Daniele Ham £21.50

Skate Wing – lemon, caper and parsley butter £32
Loch Duart Salmon en Croute – scallop mousseline, tomato, chive caviar Champagne sauce £32
Large Dover Sole – grilled or meunière, boned for you at your table, tartare sauce £54.75
Roast Sea Bass Fillets – fennel purée, black olive, basil, heritage tomato dressing £39
Steamed Turbot – Champagne cream sauce, braised Florence fennel, shaved black truffle £42.50
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £71.50
Smoked Salmon from The Severn & Wye Smokery – blinis, fromage frais £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 £32
Rack of Derbyshire Lamb – mint crusted – Burgundy rosemary jus £39
Woodbridge Duck – honey roast breast, confit leg, chicory tatin, cherry Madeira jus £36
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £43
Pan-fried Calves Liver – creamed Yukon Gold potato, braised hispi cabbage, crisp pancetta, sage jus £35
Roast Organic Corn-fed Chicken Breast – honey thyme lemon glazed – Heritage carrots, rosemary thyme jus £34

VEGETABLES and SALADS £6

Tender Stem Broccoli – buttered, lemon
Spinach – creamed, buttered or steamed
Market Vegetables – tarragon, parsley
Trio of Jerusalem Artichoke – purée, roasted, crispy
Potatoes – Truffle Chive Mash, Duck Fat Roast, Dauphinoise, Minted Norfolk Peer
Heritage Tomato, Shallot, Basil – virgin olive oil
Leaf Salad – walnut oil, raspberry vinegar
Rocket Salad – shaved parmesan, balsamic dressing

CHEESE TROLLEY – from top Local Producers – membrillo, grapes, celery £8
Vintage Lincolnshire Poacher
Nottinghamshire Cropwell Bishop Stilton
Suffolk Baron Bigod Brie
Somerset Aged Driftwood Goat's Cheese

DARE TO BE TEMPTED BY 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