

THE GEORGE of Stamford

THE OAK ROOM

Seared Hand-dived Scottish King Scallops – Granny Smith apple, black summer truffle, caviar beurre blanc £27
Smoked Salmon from The Severn & Wye Smokery – blinis, chive crème fraîche £22
Tempura King Prawns – asparagus, coriander chilli lime mayonnaise £27
Porlock Bay Oysters – chilli vinegar mignonette 6 – £22 12 – £40
Atlantic Lobster – Thermidor : 'House' lemon mayonnaise : garlic herb butter grilled Half £32 Whole £64
Tasting Trio – seared scallop, Gruyère cheese fritter, tempura king prawn £32
Chilled Gazpacho – basil croutons £13.50
Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory £19.50
Chicken and Duck Liver Parfait – Cumberland jelly, sourdough crisp £20
Charentais Melon, San Daniele Ham £22 Charentais Melon, fresh fig £17

Sorbet – Limoncello £4

Roast Sea Bass Fillets – fennel purée, black olive, basil, heritage tomato dressing £40
Skate Wing – lemon, caper and parsley butter £33
Loch Duart Salmon Lattice – scallop mousseline, tomato, chive caviar Champagne sauce £32
Steamed Turbot – Champagne cream sauce, braised Florence fennel, shaved black truffle £43
Large Dover Sole – grilled or meunière, boned for you at your table, tartare sauce £55
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £74
Smoked Salmon from The Severn & Wye Smokery – blinis, chive crème fraîche £35

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 £34
Honey Roast Aylesbury Pekin Duck Breast – pressed confit leg, chicory, pickled pear, Madeira jus £36
Rack of Derbyshire Lamb – mint crusted – Burgundy rosemary jus £42
Roast Organic Com-fed Chicken Breast – thyme garlic roasted – apricot, chestnut and sausage stuffing, thyme jus £34
Pan-fried Calves Liver – creamed potato, sautéed Savoy cabbage, crisp pancetta, sage jus £36
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £46

ACCOMPANYING VEGETABLES and SIDE 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, fabulous 'House' chutney, grapes, celery, biscuits £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