

THE GEORGE of Stamford

THE OAK ROOM

Tempura King Prawns, Pickled Ginger, Nori – chilli lime dipping sauce £28
 Porlock Bay Oysters – chilli vinegar mignonette 6 – £26 12 – £50
 Severn & Wye Cured Salmon Trio – Var Smoked Salmon, horseradish cream cheese – Beetroot Cured, cucumber gel – Soy and Lime Tartare £24
 Prime Beef Fillet Carpaccio – whipped Parmesan, caramelised walnuts £23
 Half Cornish Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled £37
 Goat's Cheese Bon Bon – red chicory, balsamic beetroot essence £19
 Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche £23
 Roasted Butternut Squash Velouté – maple crème fraîche, puff lattice £14
 Celeriac, Whole Grain Mustard Remoulade – watercress, green apple, cucumber purée £20
 Seared Orkney Scallops – celeriac purée, crisp pancetta, Bury black pudding £28
 Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory £21

Roast Sirloin of British Beef from The Silver Trolley – carved for you at your table, rare to medium – Yorkshire pudding, duck fat roast potatoes, hot horseradish sauce £36
 Roast Loin of Fallow Venison – ruby beetroot fondant, shallot tarte Tatin £42
 Creedy Carver Duck – Pan Roasted Glazed Breast, Confit Leg – vanilla pear, dark cherry jus £38
 Roast Rack of Leicestershire Lamb – herb crusted, cooked pink – minted pea purée £44
 Pan-fried Rose Veal Calves Liver – pancetta, sage jus £38
 Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £46
 Pan Roast Guinea Fowl Supreme – cranberry and rosemary farce, roasted carrot purée, red wine jus £37
 Pan-fried Skate Wing – parsley caper butter £34
 Poached Fillet of Cornish Brill – warm tartar sauce, sea purslane £42
 Line-caught Large Dover Sole – butter grilled or meunière, boned for you at your table, classic tartare sauce £58
 Cornish Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled – basmati rice, steamed spinach Whole £75 Half £45
 Grand Brittany Platter – half Cornish lobster, dressed Cromer crab, oysters, steamed mussels, clams and cockles, crevettes, langoustines, Marie Rose prawns, scallops – green salad £100 for two to share
 Smoked Salmon from The Severn & Wye Smokery – blinis, dill chive crème fraîche £37
 Roasted King Oyster and Shimeji Mushroom Risotto – green curly kale, miso butter £30
 Baked Cauliflower Steak – crispy kale, tea-soaked raisins, lilliput capers, butter bean purée £30
 Wellington of Roasted Ruby Beetroot, Ricotta, Lentil – grain mustard sauce £31

Fine French Beans – shallot butter	£5	Sweet Potato Trio – roast, purée, crisps	£5.50	Mange Tout and Petits Pois – mint butter	£5
Potato – Minted New, Dauphinoise, Mashed, Duck Fat Roast	£5.25	Chantenay Carrots – honey	£5	Spinach – nutmeg – creamed, buttered or steamed	£5
		Spiced Braised Red Cabbage	£5.50		

CHEESE TROLLEY – from top Local Producers – quince, grapes, seeded fruit toasts
 Vintage Lincolnshire Poacher, aged 18-22 months
 Nottinghamshire Cropwell Bishop Stilton
 Suffolk Baron Bigod Brie
 Somerset Aged Driftwood Goat's Cheese
 A choice of two cheeses for £9, three for £13.50 or four cheeses for £18

OUR FABULOUS DESSERT TROLLEY – TEMPTATION ON WHEELS! £12
 and Crêpes Suzette flambéed at your table

Please advise The Team of any **food allergies**
 Gratuities are at your discretion