

# THE GEORGE of Stamford

## THE OAK ROOM

Tempura King Prawns – chilli lime dipping sauce £29.50  
Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche £24.25  
Porlock Bay Oysters – chilli vinegar mignonette 6 – £26 12 – £50  
Half Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled £37  
Celeriac, Pink Lady Apple Velouté – leek oil £14.75  
Prime Beef Fillet Carpaccio – whipped Parmesan, caramelised walnuts £23  
Goat's Cheese Bon Bons – red chicory, balsamic beetroot essence £20  
Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory £22  
Seared Orkney Scallops – pea purée, black pudding £29.50

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 £37.75

Pan Roast Guinea Fowl Supreme – mealie pudding bon bon, red currant thyme jus £37.75  
Pan-fried Rose Veal Calves Liver – pancetta, sage jus £40  
Roast Rack of Leicestershire Lamb – herb crusted, cooked pink – minted pea purée £46.25  
Honey Glazed Breast of Duck – confit leg and green peppercorn rilette £40  
Venison Wellington – forest mushroom duxelles, Burgundy wine jus £48

Pan-fried Skate Wing – beurre noisette £35.75  
Poached Fillet of Cornish Brill – warm tartare sauce £44  
Line-caught Large Dover Sole – butter grilled or meunière, boned for you at your table, classic tartare sauce £61  
Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled  
– basmati rice, steamed spinach Whole £75 Half £45  
Smoked Salmon from The Severn & Wye Smokery – blinis, dill chive crème fraîche £38.75  
Grand Brittany Platter – half lobster, dressed Cromer crab, oysters, steamed mussels, clams and cockles,  
crevettes, langoustines, Marie Rose prawns, scallops – green salad £100 for two to share  
Baked Cauliflower Steak – crispy kale, tea-soaked raisins, lilliput capers, butter bean purée £31.50  
Wellington of Roasted Ruby Beetroot, Ricotta, Lentil – grain mustard sauce £32.50

### VEGETABLES £6

Potato  
– Minted New, Dauphinoise,  
Mashed, Duck Fat Roast

Fine French Beans  
– shallot butter

Mange Tout and Petits Pois  
– mint butter

Spinach  
– nutmeg – creamed, buttered  
or steamed

Chantenay Carrots  
– honey

OUR FABULOUS DESSERT TROLLEY – TEMPTATION ON WHEELS! £12.50  
and Crêpes Suzette flambéed at your table

CHEESE TROLLEY – from top Local Producers  
Vintage Lincolnshire Poacher, aged 18-22 months  
Nottinghamshire Cropwell Bishop Stilton  
Suffolk Baron Bigod Brie  
Somerset Aged Driftwood Goat's Cheese  
– quince, grapes, seeded fruit toasts

A choice of two cheeses for £9.50, three for £14.25 or four cheeses for £19

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