

# THE GEORGE of Stamford

## THE OAK ROOM

Caramelised Orkney Scallops – cucumber, mango, mint salsa £29.50  
London Cure Smoked Salmon – 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 or cold poached mayonnaise £37  
Consommé of San Marzano Tomato and Roasted Red Pepper – heirloom tomato, roasted red pepper oil £14.75  
Tempura King Prawns – rice paper, nori cracker, chilli lime dipping sauce £29.50  
Seared Peppered Loin of Yellow Fin Tuna – Ashby asparagus, balsamic glaze £27  
Goat's Cheese Bon Bons – red chicory, balsamic beetroot essence £20  
Dry Aged Prime Steak Tartare – compressed butternut squash, pickled beetroot, confit egg yolk, hazelnut oil £24  
Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, apple, chicory, walnut £22

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 Roasted Corn-fed Chicken Supreme – petits pois à la Française, watercress sauce £36

Pan-fried Escallops Rose Veal Calves Liver – confit shallots, sage jus £40

Roast Rack of New Season Leicestershire Lamb – mint crusted, cooked pink – port jus £46.25

Glazed Breast of Barbary Duck – carrot fondant, orange and redcurrant jus £40

Suffolk Free-range Pork Wellington – butter puff pastry, wild mushroom, apricot and sage duxelles,  
apple compote, cider sauce £40

Pan-fried Skate Wing – beurre noisette £35.75

Grilled Fillet of Sea Trout – roasted cherry tomato, black olive, samphire, caper £38

Large Line-caught Dover Sole – butter grilled or meunière, filleted 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  
or cold poached, mayonnaise – Jersey Royals, green salad Whole £75 Half £45

London Cure Smoked Salmon – 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

Trio of Chantenay Carrots  
– honey roast, puréed, crisps

Fine French Beans  
– shallot butter

Sugar Snap Peas and Petits Pois  
– mint butter

Spinach  
– nutmeg – creamed, buttered  
or steamed

Potato  
– Minted Jersey Royals,  
Dauphinoise, Mousseline,  
Duck Fat Roast

**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 – or why not a plate to share!

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

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