

THE GEORGE of Stamford

THE OAK ROOM

Oysters 'Rockefeller' – gratinated with creamed spinach, parmesan, parsley, panko breadcrumbs – Porlock Bay 4 – £24
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
Chilled Consommé of San Marzano Tomato and Roasted Red Pepper – heirloom tomato, roasted red pepper oil £14.75
Tempura King Prawns – nori cracker, chilli lime dipping sauce £29.50
Portland Crab – green apple mille-feuille, Oscietra caviar £29
Ruby Beetroot – whipped ricotta, candy beet velouté, hazelnut oil £20
Dry Aged Prime Steak Tartare – confit egg yolk £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
Corn-fed Organic Poussin – Roasted Breast, Confit Leg Ballotine – petits pois à la Française £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 – braised kohlrabi, plum and cherry compote £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
Baked Sea Trout Lattice – butter puff pastry – scallop mousse, Champagne caviar tomato sauce £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 – Norfolk Peer pearls, 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

VEGETABLES £6

Fine French Beans
– butter

Spinach
– nutmeg – creamed, buttered
or steamed

Potato
– Minted Norfolk Peer Pearls,
Dauphinoise, Mousseline,
Duck Fat Roast

Sugar Snap Peas and Petits Pois
– mint butter

Ratatouille

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