THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN AND VEGAN MENU

Garden Pea and Mint Velouté (vegan) £9.45

Risotto di Funghi Miste – mixed woodland mushrooms, herb oil (vegan) £13.25

Pumpkin Ravioli – sage butter, toasted pinenuts \pounds 16.50

Heritage Tomato and Basil Salad – marinated artichokes, balsamic pearls (vegan) £13.55

Crostini of Goat's Cheese and Sunblushed Tomatoes – rocket salad, balsamic dressing £15.50

Vegetable Tempura – sweet chilli dipping sauce (vegan) £19.95

Thai Green Vegetable Curry – steamed basmati rice, charred lime (vegan) £19.95

Open Lasagne of Wild Mushroom and Spinach - roasted artichokes and cèpe sauce £19.95

Pan-Fried Gnocchi – peas, broad beans, courgette and mint \pounds 19.95

Pumpkin Risotto – vegetable crisp (vegan) £19.95

Best Seasonal Vegetables£5.90Heritage Tomato and basil salad£6.90Buttered Spinach£5.80Mixed Leaf Salad, French or Italian dressing£6.90Potatoes, roast, minted new, herb mashed, frites£4.00Little Gem Lettuce, avocado£7.05

Dessert Trolley – a rarity and totally irresistible or Ice Creams and Sorbets £9.85

Cheese Trolley – Vintage Lincolnshire Poacher, Colston Bassett Stilton, Brie de Meaux £9.95 Celery, Grapes, Welbournes Bakery plum loaf

Freshly Brewed Coffee, **Cappuccino**, **Decaffeinated Coffee** or **Teas and Infusions**, chocolate truffles £5.60 **Espresso Coffee**, chocolate truffles £3.50

Please advise The Team of any food allergies

VAT is included, gratuities are at the discretion of the guest

Chef Patron **Paul Reseigh** Head Chef **Mark Alsop** Service Managers **Paul Bennett, Petros Psyllakis** Restaurant Manager **Kate Jarvis**