

THE GEORGE of Stamford

THE OAK ROOM

Seared Shetland Scallops – caramelised pork belly, compressed apple, crispy black pudding, apple purée £19.95
Gruyère Cheese Fritters – Thai jelly £12.90
Pumpkin Ravioli – sage butter, aged parmesan £15.50
Smooth Chicken Liver Parfait – toast, orange and redcurrant sauce £15.75
Rock Oysters from Cornwall – on crushed ice, sweet chilli vinegar Half Dozen £16.00 Dozen £32.00
Galia Melon – fresh figs, fruits £12.50 – together with Tuscan ham £18.00
Steak Tartare – bone marrow emulsion, gherkin ketchup, sourdough Melba £18.95
Smoked Salmon from The Severn & Wye Smokery £18.95 / £29.95
Half Lobster – poached, served chilled, mayonnaise £25.50
Bouillabaisse – classic fish soup, garlic and saffron rouille £14.95
Tempura of King Prawns – Thai asparagus, lime and coriander salsa £19.95
Pea and Smoked Ham Hock Velouté – poached bantam egg £9.00
Tasting Trio – Gruyère cheese fritter, seared scallop, king prawn tempura £21.90

Grand Brittany Platter – half lobster, crab, oyster, mussels, king prawn, clams, shell-on prawns, whelks £59.00
Pan-Fried Seabass – pea purée, broccoli, bacon and mussel sauce £32.95
Large Dover Sole – grilled or deep fried, tartare sauce £44.00
Whole Lobster – grilled with garlic butter or chilled with mayonnaise £47.50
Butter Fried Skate Wing – warm caper and cornichon sauce £29.95
Roasted Loch Duart Salmon – chive and sweetcorn risotto, green onion oil £32.40

Sautéed Potato Gnocchi – roasted butternut squash, toasted pine nuts, deep fried blue cheese £19.95
Pea and Broad Bean Risotto – crispy egg, mint oil £19.95

Roast Sirloin of English Beef – rare to medium on the bone, carved at your table, Yorkshire pudding, hot horseradish £29.95
Half a Woodbridge Duck – sage and onion stuffing, apple sauce £29.45
Rack of Lamb – roasted pink, garlic, herb crust, redcurrant, rosemary £30.90
Breast of Corn-fed Chicken – roasted sweetheart cabbage, crispy pancetta, mustard sauce £29.85
Roasted Saddle of Rabbit – braised lentils, carrot and anise purée, leg meat sausage £29.95
'Rose' Veal – panko-crumbed cutlet, lemon and sage butter £33.45
Loin of Lamb – hay baked shoulder, crispy sweetbread, smoked aubergine and capers £32.95
Filet of English Beef – cottage pie, confit turnip, béarnaise sauce £34.00
Seared Calves' Liver – pommes mousseline, Savoy cabbage, crispy bacon £29.95

Best Seasonal Vegetables £5.80	Heritage Tomato and basil salad £6.05
Buttered Spinach £5.20	Mixed Leaf Salad – French or Italian dressing £6.05
Potatoes – roast, minted new, herb mash, frites £4.00	Little Gem Lettuce and avocado £6.85

Dessert Trolley – rarely seen and totally irresistible or a selection of Ice Creams and Sorbets £9.40

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

Filter, Cappuccino, Decaffeinated Coffee or a selection of Teas, chocolate truffles £5.55
Espresso Coffee, chocolate truffles £3.50

Please advise The Team of any food allergies

We have 'A walk straight in' lunch Monday to Saturday at £32.00 for a main course and pudding or cheese in addition to our à la carte menu

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

Chef Patron Paul Reseigh Head Chef Paul Nicholls Sous Chef Mark Alsop
Service Managers Paul Bennett, Petros Psyllakis Restaurant Managers Kate Jarvis, Stefan Neagu