

THE GEORGE of Stamford

THE OAK ROOM

Seared Shetland Scallops – caramelised pork belly, compressed apple, crispy black pudding, apple purée £20.45
Gruyère Cheese Fritters – Thai jelly £13.95
Pumpkin Ravioli – sage butter, aged parmesan £16.50
Smooth Chicken Liver Parfait – orange and redcurrant sauce, toasted sourdough £16.75
Rock Oysters from Cornwall – on crushed ice, sweet chilli vinegar Half Dozen £16.00 Dozen £32.00
Galia Melon – fresh figs, fruits £14.50 – together with Tuscan ham £19.00
Rillettes of Duck – liver parfait, smoked duck salad, honey mustard dressing £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 saffron rouille £15.95
Tempura King Prawns – Thai asparagus, lime and coriander salsa £20.45
Pea and Smoked Ham Hock Velouté – poached bantam egg £9.00
Tasting Trio – Gruyère cheese fritter, seared scallop, king prawn tempura £23.00

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

Roast Sirloin of British 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 £32.00
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 £32.50
'Rose' Veal – panko-crumbed cutlet, lemon and sage butter £33.45
Pan-fried Tenderloin of Pork – slow cooked pork belly, spring roll, caramelised cauliflower and fennel £30.45
Fillet of British Beef – cottage pie, confit turnip, béarnaise sauce £34.00
Seared Calves' Liver – pommes mousseline, Savoy cabbage, crispy bacon £30.95

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

Dessert Trolley – a rarity 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