

THE GEORGE of Stamford

THE OAK ROOM

Seared Shetland Scallops – caramelised pork belly, compressed apple, crispy black pudding, apple purée £20.95
Gruyère Cheese Fritters – lemongrass and ginger jelly £13.95
Truffle Mushroom Ravioli – cèpe purée, parmesan crisp £20.00
Smooth Chicken Liver Parfait – orange and redcurrant sauce, toasted sourdough £16.75
Rock Oysters from Cornwall – on crushed ice, sweet chilli vinegar Half Dozen £16.25 Dozen £32.50
San Daniele Ham – fresh fig, Williams pear, Grana Padano cheese £19.00
Rillettes of Duck – liver parfait, smoked duck salad, honey mustard dressing £18.95
Severn & Wye Smoked Salmon – gin cured salmon, dill crème fraîche, sourdough crumb £19.00 / £30.55
Half Lobster – poached, served chilled, mayonnaise £26.50
Bouillabaisse – classic fish soup, garlic saffron rouille £15.95
Tempura King Prawns – Thai asparagus, lime and coriander salsa £20.95
Pea and Smoked Ham Hock Velouté – poached bantam egg £9.45
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
Sea Bass Pan-fried – confit heritage tomatoes, tapenade, samphire, tomato consommé £33.50
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 £29.80
Rack of Cumbrian Lamb – dauphinoise potato, garlic rosemary jus £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
Traditional Roasted Grouse – game chips, bread sauce, pan juices £35.00
Breast of Suffolk Duck – rhubarb vanilla purée, braised chicory, candied walnut crumb £30.00
Fillet of 28 Day Aged British Beef – braised shin, roasted mushroom, cèpe sauce £34.50
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 Ice Creams and Sorbets £9.50

Cheese Trolley – 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

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 **Mark Alsop**
Service Managers **Paul Bennett, Petros Psyllakis** Restaurant Managers **Kate Jarvis, Stefan Neagu**