

THE GEORGE of Stamford

THE OAK ROOM

- Seared Shetland Scallops – caramelised belly pork, chestnut, pomegranate, roasted parsnip £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
Maldon Rock Oysters – on crushed ice, sweet chilli vinegar Half Dozen £16.30 Dozen £32.55
San Daniele Ham – fresh fig, Williams pear, Grana Padano cheese £19.00
Butter Fried Wood Pigeon Breast – winter slaw, blackberries £14.95
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
Celeriac Soup – pumpkin dumpling £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 £60.00
Sea Bass Pan-fried – kale, braised fennel, roasted Jerusalem artichoke, clam emulsion £34.50
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 £30.80
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
Canon of Venison – sweet pear purée, compressed pickled pear, roasted pear, juniper jus £32.45
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 – roasted mushroom, shin and pearl barley fricassee £35.00
Seared Calves' Liver – pommes mousseline, Savoy cabbage, crispy bacon £30.95
- Best Seasonal Vegetables £5.90
Buttered Spinach £5.80
Potatoes, roast, minted new, herb mashed, frites £4.00
- Heritage Tomato and basil salad £6.90
Mixed Leaf Salad, French or Italian dressing £6.90
Little Gem Lettuce, avocado £6.90
- Dessert Trolley – a rarity and totally irresistible or Ice Creams and Sorbets £9.85
- 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 Manager **Kate Jarvis**