

# THE GEORGE of Stamford

## THE OAK ROOM

- Seared Shetland Scallops – crispy pork cheek, spiced curry sauce £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  
San Daniele Ham – fresh fig, Williams pear, Grana Padano cheese £19.00  
Pan-fried Breast of Squab Pigeon – kohlrabi remoulade £16.95  
Severn & Wye Smoked Salmon – gin cured salmon, dill crème fraîche, sourdough crumb £19.50 / £30.85  
Half Lobster – poached, served chilled, mayonnaise £26.25  
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, mussels, king prawn, clams, shell-on prawns, whelks £60.00  
Pan-fried Sea Bass – charcoal baked salsify, leek purée, sorrel sauce £34.50  
Large Dover Sole – grilled or deep fried, tartare sauce £45.35  
Whole Lobster – grilled with garlic butter, or chilled with mayonnaise £48.95  
Skate Wing Butter-fried – 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 – roasted pink, garlic, herb crust, dauphinoise potato £32.00  
Pan-fried Guinea Fowl Breast – ballotine of leg, confit baby vegetables, carrot purée £29.85  
Cannon of Venison – sweet pear purée, compressed pickled pear, roasted pear, juniper jus £32.45  
Roasted Loin of Pork – pork belly, pulled cheek croquette, black pudding, compressed apple, cider sauce £30.00  
Fillet of British Beef – 28 day aged, oxtail, bone marrow ragout, Béarnaise sauce £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 or frites £4.00
- Heritage Tomato and basil salad £6.90  
Mixed Leaf Salad, French or Italian dressing £6.90  
Little 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 £10.25  
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 £33.00 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