THE GEORGE of Stamford

THE OAK ROOM
VEGETARIAN

Goat's Cheese Bon Bons – red chicory, balsamic beetroot essence £20

Charred Baby Gem Lettuce – toasted sourdough, garlic parmesan dressing £20

Lightly Spiced Butternut Squash Velouté – creamed coconut, coriander oil £14.75

Petits Pois, Broad Bean Risotto – lemon crème fraîche, pecorino Romano £30

Baked Cauliflower Steak – crispy kale, tea-soaked raisins, lilliput capers, butter bean purée £31.50

Baked Aubergine Cannelloni – Cropwell Bishop blue cheese, spinach, vine cherry tomatoes, black olive, caper, garden herb salsa verde £32.50

VEGETABLES £6

Fine French Beans
– butter

Sugar Snap Peas and Petits Pois
– mint butter

Spinach
– nutmeg – creamed, buttered or steamed

Chantenay Carrots and Piccolo Parsnips
– honey glazed

Potato
– Minted Norfolk Peer Pearls, Dauphinoise, Mousseline,

OUR FABULOUS DESSERT TROLLEY – TEMPTATION ON WHEELS! £12.50
and Crêpes Suzette flambéed at your table

Please advise The Team of any **food allergies**
Gratuities are at your discretion

General Manager **Kay Musgrove** Head Chef **Jamie Mason** Service Manager **Florian Hertling** Restaurant Manager **Jay Stainton**

15.X.26