THE GEORGE of Stamford

THE OAK ROOM

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

Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, apple, chicory, walnut £22

Ruby Beetroot – whipped ricotta, candy beet velouté, hazelnut oil £20

Confit Corn-fed Chicken and Duck Liver Terrine – pickled cauliflower, sourdough croutes, apple gel £25

Dry Aged Prime Steak Tartare – confit egg yolk £24

Tempura King Prawns – nori cracker, chilli lime dipping sauce £29.50

Half Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled or cold poached mayonnaise £37

Porlock Bay Oysters – chilli vinegar mignonette 6 – £26 12 – £50

Oysters 'Rockefeller' – grilled with creamed spinach, parmesan, parsley, panko breadcrumbs 4 – £24

Caramelised Hand-dived Orkney Scallops – slow roasted pork belly, Devonshire black pudding, celeriac honey purée £29.50

London Cure Smoked Salmon – blinis, herb crème fraîche £24.25

Roast Sirloin of Devonshire Ruby Red Beef from The Silver Trolley – carved for you at your table, rare to medium – Yorkshire pudding, duck fat roast potatoes, creamed hot horseradish sauce £37.75

Pan Roasted Breast of Pheasant – toasted almonds, blackberry jus £36

Roast Rack of Leicestershire Lamb – mint crusted, cooked pink – port jus £46.25

Pan-fried Escallops Rose Veal Calves Liver – confit shallots, sage jus £40

Venison Wellington – butter puff pastry, wild mushroom duxelles, juniper and rosemary sauce £40

Roasted Welsh White Pork Fillet – belly pork and sage bon bon, glazed shallot, golden raisin purée, cider jus £40

Large Line-caught Dover Sole – butter grilled or meunière, filleted for you at your table, classic tartare sauce £61

Pan Fried Fillet of Halibut – sautéed tiger prawn, lightly curried cream sauce, coriander oil £38

London Cure Smoked Salmon – blinis, herb crème fraîche £38.75

Pan-fried Skate Wing – beurre noisette £35.75

Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled – basmati rice, steamed spinach or cold poached, mayonnaise – Norfolk Peer pearls, green salad Whole £75 Half £45

Grand Brittany Platter – half lobster, dressed Cromer crab, oysters, steamed mussels, clams and cockles, crevettes, langoustines, Marie Rose prawns, scallops – green salad £100 for two to share

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, Duck Fat Roast

CHEESE TROLLEY – from top Local Producers

Vintage Lincolnshire Poacher, aged 18-22 months
Nottinghamshire Cropwell Bishop Stilton
Suffolk Baron Bigod Brie
Somerset Aged Driftwood Goat's Cheese
– quince, grapes, seeded fruit toasts

A choice of two cheeses for £9.50, three for £14.25 or four cheeses for £19 – or why not a plate to share!

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