

THE GEORGE of Stamford

THE GARDEN ROOM VEGETARIAN and PLANT BASED

Winter Vegetable Fritto Misto – salsa Verde, lemon mayonnaise £13.50

Wild Mushroom and Mascarpone Ravioli – toasted pinenuts, basil cream £15 / £23

Gruyère Cheese Fritters – Thai jelly £17.50

Charentais Melon – fresh fig £16.50

Fragrant Root Vegetable Curry – turmeric, cardamom pilaf rice, roast onions £25

Jerusalem Artichoke Risotto – garlic roast pumpkin, celeriac £24

Tagliatelle – creamed leeks, truffle, wild mushrooms, shaved chestnuts £24

Sinodun Hill Goat's Cheese and Butternut Squash Tartlet – crisp sage £24

VEGETABLES and SALADS £5

Tender Stem Broccoli – citrus herb butter

Steamed Spinach – buttered

'House' Triple Cooked, Hand-cut Chips – thick or 'frites'

Potatoes – minted Norfolk Peer. mashed

Chantenay Carrot and Peas – dill butter

Heritage Tomato, Shallot, Basil – virgin olive oil

Little Gem, Avocado – French mustard dressing

Leaf Salad – walnut oil, raspberry vinegar

Rocket Salad – shaved parmesan, balsamic dressing

THE DANGEROUSLY DELICIOUS LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Gelato – freshly created using The Very Best Ingredients
An individual menu of superb 'House' specialities and favourites £12

Please advise The Team of any **food allergies**
VAT is included, gratuities are at the discretion of the guest