THE GEORGE of Stamford

THE OAK ROOM 'Prix Fixe' Excludes Saturday Dinner

Starter, Main Course, Pudding £60

Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche

Trio of Melon, San Daniele Ham – basil gel

Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory

Galantine of Guinea Fowl and Duck Liver – pear and blackberry, sourdough crisp

Main Course, Pudding £42

Pan-fried Skate Wing – lemon, caper and parsley beurre noisette

- Roast Sirloin of British Beef from The Silver Trolley carved for you at your table, rare to medium Yorkshire pudding, duck fat roast potatoes, hot horseradish sauce
- Corn-Fed Organic Chicken Breast creamed sweetcorn, brown butter roasted corn
- Loch Duart Salmon Lattice herby lemon Hollandaise, Exmoor caviar

Pan-fried Calves Liver – crisp pancetta, sage jus

All served with Winter Vegetables, New Potatoes

OUR FABULOUS DESSERT TROLLEY - TEMPTATION ON WHEELS!

Please advise The Team of any **food allergies** Gratuities are at your discretion, service and VAT are included

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