

THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN

Chilled Gazpacho – basil croutons £13.50

Honey Roast Baby Beetroots – goat's curd, walnut and pumpkin seed granola £18

Charentais Melon – fresh fig £17

Wild Mushroom Raviolo – mushroom purée, Scottish girolles, parmesan, sage £15 / £23

Roast Delicia Pumpkin Risotto – crisp sage, toasted hazelnut, pickled mushrooms £26.50

Panko Crumbed Aubergine Schnitzel – toasted tomatoes, basil £24

Baked Cauliflower Steak – crisp kale, capers, Beurre Noisette £25.50

Heritage Beetroot and Squash Wellington – squash purée, mushroom jus £27

ACCOMPANYING VEGETABLES and SIDE SALADS £6

Tender Stem Broccoli – buttered, lemon

Spinach – creamed, buttered or steamed

Market Vegetables – tarragon, parsley

Rocket Salad – shaved parmesan, balsamic dressing

Potatoes – Truffle Mash, Dauphinoise, Minted Norfolk Peer

Heritage Tomato, Shallot, Basil – virgin olive oil

Leaf Salad – walnut oil, raspberry vinegar

Trio of Jerusalem Artichoke – purée, roasted, crispy

THE DANGEROUSLY DELICIOUS LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Gelato – freshly created using The 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