

THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN

Tempura Asparagus and Tenderstem Broccoli – white onion purée, onion salt £20

Compressed Trio of Melon – basil gel £19

Goat's Curd and Ruby Beetroot – caramelised walnuts, honey and mustard dressing £19

Roasted Squash, Spinach, Feta and Pinenut Wellington – port gravy £31

Black Truffle Gnocchi – tomato basil butter, goat's curd, parsley and lemon crumble £30

Baked Cauliflower Steak – crispy kale, tea-soaked raisins, lilliput capers, butter bean purée £30

ACCOMPANYING VEGETABLES and SIDE SALADS £6

Tender Stem Broccoli – buttered, lemon

Spinach – nutmeg – creamed, buttered or steamed

Market Vegetables – tarragon, parsley

Potatoes – Truffle Mash, Dauphinoise, Minted New Potatoes

Chantenay Carrots – honey glazed

Heritage Tomato, Shallot, Basil – virgin olive oil

Leaf Salad – walnut oil, raspberry vinegar

Rocket Salad – shaved parmesan, balsamic dressing

THE DELICIOUS DESSERT TROLLEY HAS RETURNED!

Also

Crêpes Suzette flambéed at your table

Warm Sticky Toffee Pudding from The Kitchen

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