

THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN

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

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

Winter Vegetables – tarragon, parsley

Potatoes – Minted New Potatoes, Truffle Mash, Dauphinoise

Chantenay Carrots, Piccolo Parsnips – honey glazed

Trio of Jerusalem Artichoke – roast, purée, crisp

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!

Crêpes Suzette flambéed at your table

Warm Sticky Toffee Pudding from The Kitchen

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