

THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN

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

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

Clear Tomato Consommé – Broad Bean, Pea, Courgette – fine diced £14

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

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

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

ACCOMPANYING VEGETABLES and SIDE SALADS £6

Tender Stem Broccoli – buttered

Spinach – nutmeg – creamed, buttered or steamed

Market Vegetables – tarragon, parsley

Potatoes – Minted New, Champ Mash, Dauphinoise

Chantenay Carrots – honey glazed

Creamed Leeks

Heritage Tomato, Basil – virgin olive oil

Leaf Salad – walnut oil, raspberry vinegar

Rocket Salad – shaved parmesan, balsamic dressing

OUR FABULOUS DESSERT TROLLEY – TEMPTATION ON WHEELS! £12

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, VAT is included