

THE GEORGE of Stamford

THE OAK ROOM VEGETARIAN and PLANT BASED

Twice Baked Vintage Cheddar Soufflé – pickled chicory £18.50

Wild Mushroom Raviolo – cèpe purée, parmesan, parsley £15 / £23

Gruyère Cheese Fritters – Thai jelly £17.50

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

Charentais Melon – fresh fig £16.50

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

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

Tagliatelle – shaved winter truffle, winter truffle butter, Burford Brown egg yolk £29

Baked Cauliflower – mascarpone and vintage cheddar gnocchi, chive, artichoke crisps £25.50

Panko Crumbed Aubergine Schnitzel – toasted tomatoes, basil £24

VEGETABLES and SALADS £5

Tender Stem Broccoli – buttered, lemon

Spinach – creamed, buttered or steamed

Market Vegetables – tarragon, parsley

Trio of Jerusalem Artichoke – purée, roasted, crispy

Chantenay Carrots and Piccolo Parsnips – truffle honey

Potatoes – Truffle Mash, Dauphinoise, Minted Norfolk Peer

Heritage Tomato, Shallot, Basil – virgin olive oil

Leaf Salad – walnut oil, raspberry vinegar

Little Gem, Avocado – French mustard dressing

Rocket Salad – shaved parmesan, balsamic dressing

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