

THE GEORGE of Stamford

THE OAK ROOM

Roast Orkney Scallops – caramelised cauliflower purée, golden raisins, Exmoor caviar £25.50
Smoked Salmon from The Severn & Wye Smokery – blinis, fromage frais £22
Tempura King Prawns – Thai asparagus, lime coriander salsa £25.50
Porlock Bay Oysters – chilli vinegar mignonette 6 – £21 12 – £39
Atlantic Lobster – Thermidor : 'House' lemon mayonnaise : garlic herb butter grilled Half £29 Whole £58
Tasting Trio – seared scallop, Gruyère cheese fritter, tempura king prawn £29
Wild Mushroom Raviolo – cèpe purée, parmesan, parsley £15 / £23
'Minestrone' of Roast Squash and Peas – creamed goat's cheese, olive, tomato crostini, tomato broth £13.50
Twice Baked Vintage Cheddar Soufflé – pickled chicory £18.50
Chicken and Duck Liver Parfait – plum purée, chicken and pumpkin seed crumble, baguette crisp £19.25
Charentais Melon – fresh fig £16.50 – with San Daniele Ham £21.50

Skate Wing – lemon, caper and parsley butter £32
Loch Duart Salmon en Croute – scallop mousseline, tomato, chive caviar Champagne sauce £32
Large Dover Sole – grilled or meunière, boned for you at your table, tartare sauce £54.75
Roast Sea Bass Fillets – fennel purée, black olive, basil, heritage tomato dressing £39
Steamed Turbot – Champagne cream sauce, braised Florence fennel, shaved black truffle £42.50
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £71.50
Smoked Salmon from The Severn & Wye Smokery – blinis, fromage frais £33

Roast Sirloin of British Beef from The Silver Trolley – carved for you at your table, rare to medium –
Yorkshire pudding, duck fat roast potatoes, 'House' hot horseradish sauce £32
Rack of Derbyshire Lamb – mint crusted – Burgundy rosemary jus £39
Woodbridge Duck – honey roast breast, confit leg, chicory tatin, cherry Madeira jus £36
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £43
Pan-fried Calves Liver – creamed Yukon Gold potato, braised hispi cabbage, crisp pancetta, sage jus £35
Roast Organic Corn-fed Chicken Breast – Heritage carrots, rosemary thyme jus £34

VEGETABLES and SALADS £6

Tender Stem Broccoli – buttered, lemon Heritage Tomato, Shallot, Basil – virgin olive oil
Spinach – creamed, buttered or steamed Leaf Salad – walnut oil, raspberry vinegar
Market Vegetables – tarragon, parsley Rocket Salad – shaved parmesan, balsamic dressing
Trio of Jerusalem Artichoke – purée, roasted, crispy
Potatoes – Truffle Chive Mash, Duck Fat Roast, Dauphinoise, Minted Norfolk Peer

CHEESE TROLLEY – from top Local Producers

Vintage Lincolnshire Poacher – Nottinghamshire Cropwell Bishop Stilton – Suffolk Baron Bigod Brie
– membrillo, grapes, celery £8

DARE TO BE TEMPTED BY THE DANGEROUSLY DELICIOUS LIST!

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