

THE GEORGE of Stamford

THE OAK ROOM

Chicken Consommé Célestine – crêpe ribbons, brunoise vegetables £13.50
Melon Infusions – cranberry watermelon, orange charentais, apple mint galia £17
Melon Infusions – cranberry watermelon, orange charentais, apple mint galia, San Daniele Ham £22
Chicken and Duck Liver Parfait – Cumberland jelly, sourdough crisp £20
Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory £19.50
Trio of Fish – seared scallop, lobster bisque, tempura king prawn £32
Atlantic Lobster – Thermidor : 'House' lemon mayonnaise : garlic herb butter grilled Half £32 Whole £64
Porlock Bay Oysters – chilli vinegar mignonette 6 – £22 12 – £40
Tempura King Prawns – asparagus, coriander chilli lime mayonnaise £27
Smoked Salmon from The Severn & Wye Smokery – blinis, dill chive lemon crème fraîche £22
Seared Hand-dived Scottish King Scallops – crisp pork belly, pea purée £27

Sorbet – Limoncello £4 – a traditional 'palate cleanser'

Roast Sea Bass Fillets – cockle parsley risotto, parsley oil £40
Skate Wing – lemon, caper and parsley butter £33
Loch Duart Salmon Lattice – tomato, chive caviar Champagne sauce £32
Steamed Turbot – Champagne cream sauce, braised Florence fennel, shaved black truffle £43
Large Dover Sole – grilled or meunière, boned for you at your table, tartare sauce £55
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £74
Smoked Salmon from The Severn & Wye Smokery – blinis, dill chive lemon crème fraîche £35
Whole Atlantic Lobster – Thermidor : 'House' lemon mayonnaise : garlic herb butter grilled £64

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 £34
Rack of Derbyshire Lamb – mint crusted – Burgundy rosemary jus £42
Guineafowl Breast – thyme glazed – apricot, chestnut and sausage stuffing, thyme jus £34
Pan-fried Calves Liver – crisp pancetta, sage jus £36
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £46
Seared Loin of Local Venison – caramelised pear, pear purée, juniper sauce £42
Red-legged Partridge – confit leg bon bon, blackberry purée, red wine jus £36

ACCOMPANYING VEGETABLES and SIDE SALADS £6

Tender Stem Broccoli – buttered, lemon
Spinach – nutmeg – creamed, buttered or steamed
Market Vegetables – tarragon, parsley
Potatoes – Truffle Chive Mash, Duck Fat Roast, 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

CHEESE TROLLEY – from top Local Producers – membrillo, fabulous 'House' chutney, grapes, celery, biscuits £8
Vintage Lincolnshire Poacher
Nottinghamshire Cropwell Bishop Stilton
Suffolk Baron Bigod Brie
Somerset Aged Driftwood Goat's Cheese

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