

THE GEORGE of Stamford

THE OAK ROOM

Chicken Consommé – fine dice vegetables, black truffle £14
Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche £23
Tempura Asparagus and Tenderstem Broccoli – white onion purée, onion salt £20
Compressed Trio of Melon, San Daniele Ham – basil gel £23
Porlock Bay Oysters – chilli vinegar mignonette 6 – £23 12 – £42
Tasting Trio – Tempura King Prawn, Saffron Risotto, Scallop – mascarpone, kale pesto £33.50
Goat's Curd and Ruby Beetroot – caramelised walnuts, honey and mustard dressing £19
Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory £21
Atlantic Lobster – Thermidor : 'House' lemon mayonnaise : garlic herb butter grilled Half £34 Whole £68
Seared Hand-dived Scottish King Scallops – sweet potato purée, chorizo, Romesco crumb £28
Chicken and Duck Liver Parfait – Cumberland jelly, sourdough crisp £21
Tempura King Prawns – asparagus, coriander chilli lime mayonnaise £28

Sorbet – Limoncello £5 – a traditional 'palate cleanser'

Wild Stone Bass Pan-fried Fillet – pancetta, butter poached king prawn, burnt shallot purée, watercress £42
Skate Wing – lemon, caper and parsley butter £34.50
Loch Duart Salmon Lattice – herby lemon Hollandaise, Exmoor caviar £34
Poached Turbot – braised gem lettuce, warm tartare sauce, dill oil £45
Line-caught Large Dover Sole – grilled or meunière, boned for you at your table, tartare sauce £58
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £77
Smoked Salmon from The Severn & Wye Smokery – blinis, dill chive crème fraîche £37
Whole Atlantic Lobster – Thermidor : 'House' lemon mayonnaise : garlic herb butter grilled £68

Rack of Derbyshire Lamb – mint and herb crusted – Burgundy rosemary jus £44
Guinea fowl Breast – mealie pudding, mushroom ketchup, Madeira jus £36
Black Truffle Gnocchi – tomato basil butter, goat's curd, parsley and lemon crumble £30
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 £36
Pan-fried Calves Liver – crisp pancetta, sage jus £38
Roasted Squash, Spinach, Feta and Pinenut Wellington – port gravy £31
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £49
Baked Cauliflower Steak – crispy kale, tea-soaked raisins, lilliput capers, butter bean purée £30
Slow-cooked Veal Shank – saffron, chestnut mushroom risotto, parsley and lemon crumble £44
Breast of free-range Duck – confit duck croquettes, cherries, cherry gel almonds £38

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 £9
Vintage Lincolnshire Poacher
Nottinghamshire Cropwell Bishop Stilton
Suffolk Baron Bigod Brie
Somerset Aged Driftwood Goat's Cheese

THE DELICIOUS DESSERT TROLLEY IS BACK! £12
Crêpes Suzette prepared at your table, Warm Sticky Toffee Pudding from The Kitchen

Please advise The Team of any **food allergies**
VAT is included, gratuities are at your discretion