

THE GEORGE of Stamford

THE OAK ROOM

- Cured Salmon – Beetroot, Orange and Fennel Pollen, Gravadlax – treacle purée, horseradish crème fraîche, cucumber and dill gel £23
- Porlock Bay Oysters – chilli vinegar mignonette 6 – £23 12 – £42
- Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory £21
- Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche £23
- Clear Tomato Consommé – Broad Bean, Pea, Courgette – fine diced £14
- Half Atlantic Lobster – Thermidor or garlic herb butter grilled £34
- Searred Hand-dived Scottish King Scallops – maple glazed pork belly, cauliflower purée £28
- Pork, Chicken, Pistachio Terrine – lightly pickled vegetables £23
- Tempura King Prawns, Pickled Ginger, Nori – chilli lime dipping sauce £28
- Steak Tartare – crispy egg yolk, pickled walnut, nasturtium £23
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- Sorbet – a choice of Limoncello, Rhubarb Gin, Pomegranate and Ginger £3 – a traditional ‘palate cleanser’
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- Roast Rack of Leicestershire Lamb – herb crusted, cooked pink – minted pea purée, confit garlic £44
- Roast Breast of Guinea Fowl – heritage beets, Burgundy jus £37
- Roast Sirloin of British Beef from The Silver Trolley – carved for you at your table, rare to medium – Yorkshire pudding, duck fat roast potatoes, hot horseradish sauce £36
- Pan-fried Calves Liver – crisp pancetta, sage jus £38
- Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £46
- Honey Glazed Slow Cooked Duck Leg – crisp croquette, pomegranate, green lentils £38
- Roast Loin of Scottish Venison – braised Roscoff onion, red wine jus £42
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- Pan-fried Skate Wing – lemon, caper and parsley beurre noisette £34
- Grilled Sea Trout Fillet – Champagne caviar cream sauce £34
- Poached Brill – buttered leeks, chardonnay cream sauce, herb oil £42
- Line-caught Large Dover Sole – grilled or meunière, boned for you at your table, classic tartare sauce £58
- Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles £77
- Smoked Salmon from The Severn & Wye Smokery – blinis, dill chive crème fraîche £37
- Atlantic Lobster – Thermidor or garlic herb butter grilled – braised basmati rice, steamed spinach Whole £75 Half £45

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, Duck Fat Roast
- Chantenay Carrots – honey glazed
- Creamed Leeks
- Heritage Tomato, Basil – virgin olive oil
- Leaf Salad – walnut oil, raspberry vinegar
- Rocket Salad – shaved parmesan, balsamic dressing

- CHEESE TROLLEY** – from top Local Producers – quince, grapes, seeded fruit toasts
- Vintage Lincolnshire Poacher, aged 18-22 months
- Nottinghamshire Cropwell Bishop Stilton
- Suffolk Baron Bigod Brie
- Somerset Aged Driftwood Goat's Cheese
- A choice of two cheeses for £9, three for £13.50 or four cheeses for £18

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