

# THE GEORGE of Stamford

## THE OAK ROOM

Portland Crab, Celeriac Remoulade – crisp Granny Smith apple, cucumber gel £27  
Porlock Bay Oysters – chilli vinegar mignonette 6 – £23 12 – £42  
Beef Carpaccio – whipped Parmesan, caramelised walnuts £23  
Seared Hand-dived Scottish King Scallops – mildly curried sauce, coconut £28  
Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche £23  
Garden Pea Velouté – basil crème fraîche £14  
Half Cornish Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled or Mayonnaise £34  
Pork, Chicken, Pistachio Terrine – sweet pickled vegetables, pear purée £23  
Tempura King Prawns, Pickled Ginger, Nori – chilli lime dipping sauce £28  
Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory £21

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  
Honey Glazed Slow Cooked Duck Leg – crisp croquette, pomegranate, green lentils £38  
Roast Rack of Leicestershire Lamb – herb crusted, cooked pink – minted pea purée £44  
Pan-fried Rose Veal Calves Liver – crisp air-dried ham, sage jus £38  
Sicilian Lemon Thyme Organic Corn-fed Chicken Supreme – pea velouté £37  
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £46  
Pan Roasted Fillet of Pork, Honey Glazed Belly Pork – vanilla apple purée, whole grain mustard £38  
  
Pan-fried Skate Wing – lemon, caper and parsley beurre noisette £34  
Line-caught Large Dover Sole – butter grilled or meunière, boned for you at your table, classic tartare sauce £58  
Grilled Sea Trout Fillet – Champagne Oscietria caviar cream sauce £34  
Poached Halibut wrapped in King Prawn – Norfolk samphire, Portland Crab Saffron Cream Sauce £44  
Cornish Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled  
– braised basmati rice, steamed spinach Whole £75 Half £45  
Cornish Lobster – cold with Mayonnaise – dressed salad, Jersey Royals Whole £75 Half £45  
Grand Brittany Platter – half Cornish lobster, dressed Cromer crab, oysters, steamed mussels, clams and cockles,  
crevettes, langoustines, Marie Rose prawns, scallops – green salad £100 for two to share  
Smoked Salmon from The Severn & Wye Smokery – blinis, dill chive crème fraîche £37

### ACCOMPANYING VEGETABLES and SIDE SALADS £6

Fine French Beans – buttered  
Potatoes – minted Jersey Royals, Truffled Mash, Lyonnaise, Duck Fat Roast  
Courgette Ribbons  
Chantenay Carrots  
Mange Tout and Garden Peas – mint butter  
Spinach – nutmeg – creamed, buttered or steamed  
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

Please advise The Team of any **food allergies**  
Gratuities are at your discretion