

# THE GEORGE of Stamford

## THE OAK ROOM

Portland Crab and Tuna Loin – soy, lime, mango, cucumber gel £27  
Porlock Bay Oysters – chilli vinegar mignonette 6 – £26 12 – £50  
Beef Carpaccio – whipped Parmesan, caramelised walnuts £23  
Seared Hand-dived Scottish King Scallops – Mirabelle plum purée, crisp prosciutto £28  
Goat's Cheese Bon Bon – red chicory, balsamic beetroot essence £19  
Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche £23  
Jerusalem Artichoke, Cavolo Nero Veloutés – cashew butter £14  
Half Cornish Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled or Mayonnaise £37  
Celeriac, Whole Grain Mustard Remoulade – watercress, green apple, cucumber purée £20  
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  
Cannon of Leicestershire Lamb – roasted shallot, Burgundy vine tomato sauce £43  
Pan-fried Rose Veal Calves Liver – pancetta, sage jus £38  
Sicilian Lemon Thyme Organic Corn-fed Chicken Supreme – pea velouté £37  
Honey Glazed Breast of Duck – cherry apples, blackberry jus £38  
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £46  
Roast Rack of Leicestershire Lamb – herb crusted, cooked pink – minted pea purée £44  
  
Pan-fried Skate Wing – parsley caper butter £34  
Line-caught Large Dover Sole – butter grilled or meunière, boned for you at your table, classic tartare sauce £58  
Seared Pancetta wrapped Monkfish – confit fennel, crisp prosciutto, lobster bisque sauce £40  
Cornish Lobster – Thermidor – white wine, Gruyère, cream, cognac sauce or garlic herb butter grilled  
– basmati rice, steamed spinach Whole £75 Half £45  
Cornish Lobster – cold with Mayonnaise – dressed salad, Cornish potatoes 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  
  
Roasted King Oyster and Shimeji Mushroom Risotto – green curly kale, miso butter £30  
Baked Cauliflower Steak – crispy kale, tea-soaked raisins, lilliput capers, butter bean purée £30  
Wellington of Roasted Ruby Beetroot, Ricotta, Lentil – grain mustard sauce £31

Fine French Beans – shallot butter	£5	Sweet Potato Trio – roast, purée, crisps	£5.50	Mange Tout and Petits Pois – mint butter	£5
Potato – Minted Cornish Potatoes, Boulangère, Mashed, Duck Fat Roast	£5.25	Chantenay Carrots – honey	£5	Spinach – nutmeg – creamed, buttered or steamed	£5
		Spiced Braised Red Cabbage	£5.50		

**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  
and Crêpes Suzette flambéed at your table

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