

# THE OAK ROOM at THE GEORGE OF STAMFORD

Seared Shetland Scallops – cauliflower variations, bacon, truffle oil £19.75  
Gruyère Cheese Fritters – Thai jelly £12.85  
Pumpkin Ravioli – sage butter, aged parmesan £14.50  
Smooth Chicken Liver Parfait – toast, orange and redcurrant sauce £15.30  
Rock Oysters from Cornwall – on crushed ice, sweet chilli vinegar Half Dozen £15.50 Dozen £31.00  
We make every effort to ensure the quality of our oysters: however there is a degree of risk when eating raw shellfish.  
Galia Melon – fresh figs, fruits £12.25 – together with Tuscan ham £18.00  
Fillet of Beef Carpaccio – pickled vegetables, aged parmesan £17.95  
Smoked Salmon from The Severn & Wye Smokery £17.25 / £29.70  
Half Lobster – poached, served chilled, mayonnaise £24.50  
Game Terrine – bacon jam, truffled root vegetables £16.95  
Tempura of King Prawns – Thai asparagus, lime and coriander salsa £19.75  
Courgette and Rosemary Soup – brie bon bon £8.95  
Tasting Trio – Gruyère cheese fritter, seared scallop, king prawn tempura £20.90

Grand Brittany Platter – half lobster, crab, oyster, mussels, king prawn, clams, shell-on prawns, whelks £56.70  
We make every effort to ensure the quality of our oysters; however there is a degree of risk when eating raw shellfish  
Pan-Fried Seabass – roasted artichoke, salsify, saffron and mussel velouté £32.95  
Large Dover Sole – grilled or deep fried, tartare sauce £41.00  
Whole Lobster – grilled with garlic butter or chilled with mayonnaise £45.00  
Butter Fried Skate Wing – warm caper and cornichon sauce £29.35  
Roasted Fillet of line caught Cod – green vegetables, brown shrimp and chive butter £30.95

Sautéed Potato Gnocchi – roasted butternut squash, toasted pine nuts, deep fried blue cheese £19.50  
Pea and Broad Bean Risotto – crispy egg, mint oil £19.95

Roast Sirloin of English Beef – rare to medium on the bone, carved at your table, Yorkshire pudding, hot horseradish £28.90  
Half a Woodbridge Duck – sage and onion stuffing, apple sauce £29.45  
Organic Chicken – truffle braised leek, chicken skin potato £29.95  
Roast Partridge – hazelnut crusted confit leg, watercress, roasted beetroot, port jus £28.50  
Rack of Lamb – roasted pink, garlic, herb crust, redcurrant, rosemary £29.95  
Pan Roasted Venison – braised endive, pear chutney, clove infused jus £29.95  
'Rose' Veal – panko-crumbed cutlet, lemon and sage butter £33.00  
Fillet of English Beef – wild mushroom and truffle tortellini, parsnip purée, Madeira jus £32.95  
Seared Calves' Liver – pommes mousseline, Savoy cabbage, crispy bacon £29.50

Best Seasonal Vegetables £5.60	Heritage Tomato and basil salad £5.90
Buttered Spinach £4.95	Mixed Leaf Salad – French or Italian dressing £5.90
Potatoes – roast, minted new, herb mash, frites £3.50	Little Gem Lettuce and avocado £5.90

Dessert Trolley – rarely seen and totally irresistible or a selection of Ice Creams and Sorbets £9.40

Cheese Trolley – Lincolnshire Poacher, Colston Bassett Stilton, Brie de Meaux, goat's milk Ticklemore, Cote Hill Blue £9.40  
Celery, grapes, Welbournes Bakery plum loaf

Filter, Cappuccino, Decaffeinated Coffee or a selection of Teas, chocolate truffles £5.35  
Espresso Coffee, chocolate truffles £3.20

We have 'A walk straight in' lunch Monday to Saturday at £29.95 for a main course and pudding or cheese in addition to our à la carte menu

VAT is included, gratuities are at the discretion of the guest

Please advise The Team of any food allergies

Chef Patron Paul Reseigh Head Chef Paul Nicholls Sous Chef Mark Alsop  
Service Managers Paul Bennett, Petros Psyllakis Restaurant Managers Kate Jarvis, Stefan Neagu