

THE GEORGE of Stamford

THE OAK ROOM

Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche £23
Trio of Melon – basil gel £19 with San Daniele Ham – basil 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
Clear Tomato Consommé – Broad Bean, Pea and Courgette – creamed goat's cheese £14
Atlantic Lobster – Thermidor : lemon mayonnaise : garlic herb butter grilled Half £34 Whole £68
Seared Hand-dived Scottish King Scallops – apple, black pudding £28
Galantine of Guinea Fowl and Duck Liver – pear and blackberry, sourdough crisp £21
Tempura King Prawns, Pickled Ginger, Nori – chilli lime dipping sauce £28

Sorbet – a choice of Limoncello, Blackberry or Lemon £3 – a traditional 'palate cleanser'

Roast Rack of Leicestershire Lamb – cooked pink – herb crusted £44
Corn-fed Organic Chicken Breast – creamed sweetcorn, brown butter roasted corn £36
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
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £46
Tenderloin of Pork wrapped in Prosciutto, Crispy Sage Leaves – marsala, mustard crème fraîche sauce £36
Breast of Devon free-range Duck – puy lentils and pearl barley, blackberry £38
Roast Loin of Scottish Venison – braised Roscoff onion, red wine jus £42
Wild Pan-fried Sea Bass Fillet – buttered leeks, pea velouté £42
Pan-fried Skate Wing – lemon, caper and parsley beurre noisette £34
Loch Duart Salmon Lattice – herby lemon Hollandaise, Exmoor caviar £34
Roast Wild Halibut – light curry velouté, braised fennel £42
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

ACCOMPANYING VEGETABLES and SIDE SALADS £6

Tender Stem Broccoli – buttered, lemon
Spinach – nutmeg – creamed, buttered or steamed
Winter Vegetables – tarragon, parsley
Potatoes – Minted New Potatoes, Truffle Chive Mash,
Dauphinoise, Duck Fat Roast
Chantenay Carrots, Piccolo Parsnips – honey glazed
Trio of Jerusalem Artichoke – roast, purée, crisp
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 – quince, grapes, biscuits
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

THE DELICIOUS DESSERT TROLLEY HAS RETURNED!

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, service and VAT are included