

THE GEORGE of Stamford

THE OAK ROOM

Chicken and Duck Liver Parfait – plum purée, chicken and pumpkin seed crumble, baguette crisp £19.25
Charentais Melon – fresh fig £16.50 – with San Daniele Ham £21.50
Roast Orkney Scallops – caramelised cauliflower purée, golden raisins, Exmoor caviar £25.50
Wild Mushroom Ravioli – cèpe purée, parmesan, parsley £15 / £23
'Minestrone' of Roast Squash and Peas – creamed goat's cheese, olive, tomato crostini, tomato broth £13.50
Smoked Salmon from The Severn & Wye Smokery – blinis, fromage frais £22 / £33
Tempura King Prawns – Thai asparagus, lime coriander salsa £25.60
Porlock Bay Oysters – chilli vinegar mignonette 6 – £21 12 – £39
Twice Baked Vintage Cheddar Soufflé – pickled chicory £18.50
Atlantic Lobster – garlic herb butter grilled : 'House' lemon mayonnaise : Thermidor Half £30.60 Whole £55
Tasting Trio – seared scallop, Gruyère cheese fritter, tempura king prawn £29
Seared Tuna Loin – ragout of tomatoes, roast peppers, olives, balsamic pearls, basil £22
Lincolnshire Smoked Eel – pink fir potato, quail egg, horseradish crème fraîche, capers, celery £21.25
Brandied Duck and Ham Terrine – black figs, radicchio, walnuts, blackberry jelly £21.50

Skate Wing – lemon, caper and parsley butter £32
Loch Duart Salmon en Croute – scallop mousseline, tomato, chive caviar Champagne sauce £32
Large Dover Sole – grilled or meunière, boned for you at your table, tartare sauce £54.75
Roast Sea Bass – fennel purée, black olive, basil, heritage tomato dressing £39
Steamed Turbot – Champagne cream sauce, braised Florence fennel, shaved black truffle £42.50

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 £32
Rack of Derbyshire Lamb – mint crusted – Burgundy rosemary jus £39
Woodbridge Duck – honey roast breast, confit leg, chicory tatin, cherry Madeira jus £36
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £42.90
Pan-fried Calves Liver – creamed Yukon Gold potato, braised hispi cabbage, crisp pancetta, sage jus £35
Roast Partridge Breasts, Hazelnut Crusted Confit Legs – red cabbage purée, roast pear £34
'Suckling Pig' – slow cooked belly and roast loin – Delicia pumpkin purée pinenuts, capers, tarragon £35
Roast Venison – braised shoulder bon bon, quince purée, portobello mushroom, confit beetroot £40.25

VEGETABLES and SALADS £5

Tender Stem Broccoli – buttered, lemon
Spinach – creamed, buttered or steamed
Market Vegetables – tarragon, parsley
Trio of Jerusalem Artichoke – purée, roasted, crispy
Chantenay Carrots and Piccolo Parsnips – truffle honey
Potatoes – Truffle Mash, Duck Fat Roast, Dauphinoise, Minted Norfolk Peer
Heritage Tomato, Shallot, Basil – virgin olive oil
Leaf Salad – walnut oil, raspberry vinegar
Little Gem, Avocado – French mustard dressing
Rocket Salad – shaved parmesan, balsamic dressing

CHEESE TROLLEY – from top Local Producers

Vintage Lincolnshire Poacher – Nottinghamshire Colston Bassett Stilton – Suffolk Baron Bigod Brie
– membrillo, grapes, celery £12

THE DANGEROUSLY DELICIOUS LIST!

Puddings, Tartes, imaginative 'House' Sorbets and Gelato – freshly created using The Very Best Ingredients
An individual menu of superb 'House' specialities and favourites £12

Please advise The Team of any **food allergies**
VAT is included, gratuities are at your discretion