

# THE GEORGE

HOTEL & BEACH CLUB

*Isle of Wight*

## TASTY MORSELS

Olives: gordal, manzanilla, moradas pico limon VE GF DF	£5.00
Broccoli dukka spiced popcorn, hummus VE GF	£3.50
Cuttlefish crackers, taramasalata	£4.50
Sea salt roasted almonds VE GF DF	£4.00
Crispy pork skin, wild garlic pesto GF	£4.00
Maple glazed chipolatas, grain mustard	£4.50
Island Bakers bread, whipped Briddlesford butter V	£5.50

## SMALLER PLATES

Roasted local tomato soup, salsa verde, grilled focaccia VE DF	£7.00
Local asparagus, soy egg, sesame & ginger mayonnaise V DF	£10.00
Smoked haddock carpaccio, peas, mint, leafy lemon GF DF	£11.00
Grilled mackerel, tomato ceviche, coriander, red onion GF DF	£9.50
Crab salad, pink grapefruit, fennel, creme fraiche GF DF	£14.00
Cured pork loin, charentais melon, port, basil GF DF	£10.00
Chicken liver parfait, pickles, toasted brioche	£9.00

## FROM THE LAND

Exotic mushroom & truffle polenta wrap, baby gem lettuce, sautéed mushrooms V	£15.00
Risotto primavera, peas, mint, lemon, aged parmesan V (GF available)	£8.00
Warm salad of local asparagus, pulses, seeds, harissa, herb dressing VE GF	£10.00

## FROM THE FARM

8oz tandoori spiced lamb burger, sesame challah bun, avocado, tomato, feta, red onion, mint (GF DF available) extra patty	£6.00	£13.00
Local buttermilk fried chicken wrap, charred lettuce Caesar style, pancetta, smoked anchovy (GF available)		£13.00
The George shepherd's pie: slow cooked shoulder & neck of lamb, local Gallybagger cheese mash GF		£14.00

## FRESHWATER AND SEA

The George fish pie, roast gem lettuce, brown shrimp, lemon butter GF	£19.50
St Austell Bay mussels, kaffir lime, ginger, chilli, coconut, coriander GF DF	£9.00
Local crab linguine, parsley, garlic, leafy lemon DF	£14.00
Day boat catch - caper, parsley & lemon butter (GF available)	£ MP

## COOKED ON THE GRILL

Steak - grass fed, slow grown British beef			
8oz onglet £16.00	10oz rump £22.00	10oz sirloin £25.00	10oz fillet on the bone £32.00
Surf & turf - add half or full lobster to above steaks £20 / £39			
Local lobster - half £20 whole £39			

## SOMETHING ON THE SIDE £3.95

Skinny fries VE GF DF	Truffle & pecorino chips V GF DF	Spiced tenderstem broccoli VE GF DF	Buttered new potatoes V GF DF
Mushroom polenta GF DF	Spinach, pine nut & parmesan gratin	Local heritage tomato salad VE GF DF	French style peas V GF
Market raw salad VE GF DF	Roasted lettuce V GF	Herb linguine V	Rapeseed oil mashed potato VE GF DF

## SAUCES & BUTTERS £3.25

Green peppercorn GF	Red wine & roasted onion jus GF DF	Sauce vierge VE GF DF	Smoked anchovy Caesar dressing GF
Cafe de Paris butter V GF	Lemon & parsley butter V GF	Garlic & parsley butter V GF DF	Sauce Béarnaise V GF

## SWEET TREATS

Glazed lemon tart	£7.00
Panna cotta, rhubarb, grappa GF	£8.00
Goddards Fuggle Dee Dum, milk chocolate, hazelnut, mascarpone trifle	£9.00
Dark chocolate & salted caramel mousse, banana, peanuts GF	£10.00

## ICE CREAM & SORBET

1 scoop £2.00	2 scoops £3.75	3 scoops £5.25
Ice cream		
vanilla, chocolate, pistachio, strawberries & cream, salted caramel		
Sorbet		
black cherry, blackberry, raspberry, mango, lemon		

## CHEESES

IoW Soft	IoW Blue	IoW Borthwood brie	IoW Gallybagger	Taleggio	Brie de Meaux
served with piccalilli, quince paste, biscuits GF available			2 cheeses £7	3 cheeses £9	6 cheeses £14

allergies & intolerances - please speak to a member of the team and they will be happy to inform you of the ingredients in each dish

dishes may contain small pieces of shell or bone

V = Vegetarian

VE = Vegan

GF = Gluten free

DF = Dairy free