

THE GEORGE

HOTEL & BEACH CLUB

Isle of Wight

THE CONSERVATORY

SNACKS

Olives - gordal, manzanilla & moradas pico limon *VE GF* £5

Sea salt & rosemary roasted almonds *VE GF* £4

Cuttlefish crackers & taramasalata *DF GF* £4.5

Island Bakers bread with whipped butter *V* £5.5

FROM THE LAND

Starters

Gazpacho - beetroots, fresh horseradish, & crème fraiche *V GF (VE available)*

£7

Buffalo mozzarella - local tomatoes, watermelon, basil & rapeseed oil *V GF*

£11

Mains

Romero peppers - oven roasted with thyme & garlic, fregola & crispy aubergine *VE*

£16

Zucchini risotto - local courgettes, lemon, parsley & courgette flower fritter *VE*

£15

FROM THE FARM

Starters

Grass fed, slow grown aged beef - thinly sliced, parmesan mayonnaise, pine nuts & rocket *GF (DF available)*

£13

Cured pork loin - Charentais melon, basil, Pecorino, aged port & rapeseed oil *GF (DF available)*

£10

Mains

8oz teriyaki pork burger - sesame challah bun, Asian apple slaw & seasoned fries *(GF & DF available)*

£16

10oz grass fed, slow grown beef ribeye steak - new potatoes with lemon & garlic, green salad & watercress mayonnaise *(GF & DF available)*

£29

Rump of lamb - Mediterranean vegetables, fregola & salsa verde *DF*

£28

FRESHWATER AND SEA

Starters

Porthilly rock oysters - Asian dressing, Mermaid gin & lemon vinaigrette, classic tabasco & lemon *DF*

5 Oysters £15

10 Oysters £30

Raw yellow fin tuna - thinly sliced, fennel, black olives, lemon, dill & olive oil *DF GF*

£13

Whole grilled prawns - parsley, lemon & garlic *GF*

£13

Mains

The George fish pie - heirloom tomato, cucumber, dill, lemon & brown shrimps *GF*

£19

St Austell Bay mussels - Kaffir lime, ginger, chilli, coconut, coriander *DF (GF available)*

small £9

large £18

Native lobster - grilled with rose harissa butter, local tomatoes, chickpeas, basil & saffron *GF (DF available)*

half £24

whole £48

Day boat catch - caper, parsley & lemon butter. New potatoes & tender stem broccoli *(GF available)*

£MP

SALADS

Caesar salad - house mixed leaves, Caesar dressing, anchovies & croutons

£7 / £14

with grilled prawns

£11 / £22

Garden summer salad - local tomatoes, cucumber, mixed leaves, olives, herbs & rapeseed oil *VE DF*

£7 / £14

with yellow fin tuna

£11 / £22

SIDES - £4.50

House seasoned fries *GF VE*

Truffle & pecorino chips *GF*

Green salad *GF VE*

Buttered new potatoes *GF V*

Fregola *DF V*

Tender stem broccoli *GF VE*

Asian slaw *V DF*

SWEET TREATS & CHEESE

Glazed lemon tart *V*

£7

Panna cotta - strawberries, mint & grappa *GF*

£7

Dark chocolate, raspberry & stem ginger mousse - raspberry sorbet

£9

Peach & lemongrass skewers - goats cheese mousse & almond crumble *GF V*

£8

Goddards Fuggle Dee Dum sponge - milk chocolate, hazelnut & mascarpone *V*

£8

Selection of sorbets

£5

Selection of ice creams

£6

Local cheeses - piccalilli, quince paste, biscuits *(GF available)*

£9

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