

THE GEORGE

HOTEL & BEACH CLUB

Isle of Wight

THE CONSERVATORY AUTUMN MENU 18th SEPTEMBER

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

Sweetcorn chowder - Asian flavours, charred corn & toasted ciabatta VE £7

Buffalo mozzarella - local mushrooms, madeira and a watercress pesto V GF £11

Mains

Charred broccoli - dauphine potatoes, shaved blue cheese & crispy quinoa V £16

Leek & potato hash - vegan style halloumi cheese, crispy leeks & mushroom ketchup VE £15

FROM THE FARM

Starters

Serrano ham - thinly sliced with figs, port dressing, Green Barn goats cheese & crispy sage GF £13

Chicken liver parfait - toasted brioche, flat parsley, pickled shallots & port dressing (;GF available) £10

Mains

8oz hickory spiced lamb burger - sesame challah bun, kohlrabi slaw, local tomato, lettuce & seasoned fries (GF & DF available) £16

Slow cooked short rib of beef - potato puree, roasted parsnips, green beans and satay sauce GF DF £29

8oz fillet of beef - truffle butter, crispy onion, truffle chips & red wine sauce £32

FRESHWATER AND SEA

Starters

Day boat squid - cooked on the grill with red chilli, leafy lemon & rocket salad DF GF £13

Smoked fish terrine - cucumber relish & toasted sourdough DF £13

Mains

The George fish pie - local tomatoes, cucumber, dill, lemon & brown shrimps GF £19

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

small £9

large

£18

Squid ink linguini - grilled gambas & salsa rossa crudo DF £28

Day boat catch - caper, parsley & lemon butter. charred potatoes & seasonal greens (GF available) £MP

SALADS

Caesar salad - cos lettuce, Caesar dressing, anchovies & croutons

£7 / £14

with grilled prawns or day boat squid

£13 / £22

Panzanella salad - local tomatoes, bread, red onion, herbs & rapeseed oil VE DF

£7 / £14

with grilled prawns or day boat squid

£13 / £22

SIDES - £4.50

House seasoned fries GF VE

Truffle & pecorino chips GF

Rocket salad GF VE

Buttered potatoes GF V

Panzanella salad DF VE

Tender stem broccoli GF VE

Kohlrabi slaw VE

SWEET TREATS & CHEESE

Apple tart - clotted cream and cider caramel sauce V £7

Panna cotta - poached blackberries & grappa GF £7

Dark chocolate tart - lime & crème fraiche £9

Pear & walnut cake - walnut crumble, pear puree, mascarpone and a chocolate ice cream 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