

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