

THE GEORGE

HOTEL & BEACH CLUB

Isle of Wight

THE CONSERVATORY WINTER MENU 13th NOVEMBER

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

Roasted parsnip soup - curry spiced crème fraiche & crispy parsnip *V*

£7

Buffalo mozzarella - local squash, pine nuts & salsa rossa crudo *V GF*

£11

Mains

Pumpkin cassoulet - white beans, chestnut mushroom & sourdough crumb *VE*

£16

Jerusalem artichoke risotto - roasted artichokes, parmesan & chives (*V available*)

£15

FROM THE FARM

Starters

Venison tartare - confit egg yolk mayonnaise, pickled plums, sorrel & sourdough *DF*

£13

Slow cooked ham hock terrine en croute - cranberry & orange chutney

£10

Mains

8oz Juniper spiced venison burger - sesame challah bun, red cabbage slaw, Emmental, local tomato, mustard leaf & seasoned fries (*GF & DF available*)

£16

Roasted local turkey - sage & chestnut stuffing, smoked chipolata cassoulet, hispi cabbage & pan gravy

£29

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

£32

FRESHWATER AND SEA

Starters

Thinly sliced raw smoked haddock - salad of heritage carrots, orange & rapeseed oil

£12

Crab & crayfish cocktail - rose harissa cocktail sauce, cucumber ribbons & cuttlefish ink cracker *DF*

£13

Mains

The George fish pie - roasted hispi cabbage, lemon butter & brown shrimps *GF*

£19

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

small £9

large £18

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

£MP

SALADS

The George Waldorf salad - blue cheese & port

£7 / £14

with serrano ham £11 / £22

Fregola salad - local mushrooms, salt baked celeriac & sherry vinegar *VE DF*

£7 / £14

with serrano ham £11 / £22

SIDES - £4.50

House seasoned fries *GF VE*

Truffle & pecorino chips *GF*

Rocket salad *GF VE*

Buttered potatoes *GF V*

Waldorf salad *DF VE*

Seasonal greens *GF VE*

Red cabbage slaw *V*

SWEET TREATS & CHEESE

The George festive inspired trifle

£7

Panna cotta - red fruits & grappa *GF*

£7

Dark chocolate tart delicate

£9

Rum glazed pineapple - almond crumble, passion fruit & mango sorbet *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