

THE GEORGE

HOTEL & BEACH CLUB

Isle of Wight

THE CONSERVATORY

SNACKS

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

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

Pork quavers with apple sauce *DF GF* £4.5

Locally baked bread with whipped butter *V* £5

FROM THE LAND

Starters

Roasted local tomato soup - sun blushed tomato, basil & black olive with toasted sour dough *VE* £9

Buffalo mozzarella - spring salad of peas, fennel, local asparagus, mint & lemon *V GF* £11

Mains

Charred tenderstem - rose harissa with grains & pulses, broccoli puree & red lentil polenta *VE* £16

Risotto primavera - local asparagus, peas, grana padano, lemon & mint *GF (V & VE available)* £15

FROM THE FARM

Starters

Aged beef carpaccio - thinly sliced with pink peppercorn mayonnaise, toasted pine nut, grana padano & rocket *GF* £14

Serrano ham - whipped green barn goats curd, charred apricot, crispy sage & madeira dressing *GF* £12

Mains

8oz hickory spiced beef burger - sesame challah bun, monterey jack, fennel & apple slaw, barbecue sauce, lettuce & seasoned fries *(GF & DF available)* £18

10oz dry aged ribeye steak - with a garden spring salad, pink peppercorn mayonnaise & seasoned fries *GF* £29

The George shepherds pie - slow cooked lamb shoulder, cheesy mash & tenderstem broccoli *GF* £19

FRESHWATER AND SEA

Starters

Yellow fin tuna ceviche - with chilli, ginger, sesame & soy dressing, avocado & toasted sour dough *DF* £15

Grilled mackerel - salad of beetroot, horseradish crème fraiche & toasted hazelnut granola *GF* £11

Mains

The George fish pie - cheesy mash, garden salad with fennel, lemon & brown shrimp *GF* £21

St. Austel Bay mussels - red thai curry, coconut, coriander & spring onion *GF DF* small £9 large £18

Fillet of sea bass - fricassee of spring vegetables, potato gnocchi & a hazelnut butter sauce *GF* £26

SALADS

Caesar salad - cos lettuce, caesar dressing, grana padano, anchovies & croutons £8 / £14 with serrano ham £14 / £20

Garden spring salad - house mixed leaves, local asparagus, peas, mint & fennel *VE GF* £8 / £14 with serrano ham £14 / £20

SIDES £4.50

House seasoned fries *GF VE*

Truffle & parmesan chips *GF*

Garden spring salad *GF VE*

Tenderstem broccoli *GF VE*

SWEET TREATS & CHEESE

Lemon curd pavlova - toasted almond & yoghurt sorbet *V GF* £8

Set vanilla crème anglaise - poached rhubarb, white chocolate & mint *GF* £8

Chocolate delice - caramel popcorn, caramelised banana & peanut *GF* £9

Apple tart - cider caramel sauce & vanilla ice cream *V* £8

Selection of sorbets *GF VE* £5

Selection of ice creams *GF V* £6

Local cheeses - gallybagger, soft & blue, 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