

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

Island Baked bread with whipped butter V £5

FROM THE LAND

Starters

Local tomato gazpacho - sun blushed tomato, basil & black olive VE

£9

Buffalo mozzarella - thinly sliced fennel, orange & hazelnut salad V GF

£11

Mains

Charred zucchini - citrus hummus, courgette flower fritter, fricassee of white bean & chimichurri VE

£17

Harissa spiced cauliflower steak - pulses & grains, sliced french beans, toasted almond, coconut & mint yoghurt VE

£16

FROM THE FARM

Starters

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

£14

Serrano ham - whipped local goats curd, roasted artichoke, basil & aged sherry 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 salad, pink peppercorn mayonnaise & seasoned fries GF DF

£29

Barbecued lamb rump - charred summer squash & slow cooked shoulder ragu GF DF

£28

FRESHWATER AND SEA

Starters

Yellow fin tuna ceviche - with chilli, ginger, sesame & soy, avocado and toasted sour dough DF

£15

Grilled mackerel - salad of local heirloom tomato & watermelon with a wasabi mayonnaise GF DF

£11

Mains

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

£21

St. Austell Bay mussels - red thai curry, coconut, spring onion & coriander DF GF

small £9

large £18

Grilled native lobster - choice of thermidor sauce, garlic or lemon butter, garden salad & seasoned fries GF

half £24

whole £48

Surf n turf - add a 6oz aged fillet steak to your lobster...

£14

SALADS

Caesar salad - cos lettuce, caesar dressing, grana padano, anchovies & croutons

£8 / £14

with serrano ham

£14 / £20

Garden summer salad - local tomatoes, cucumber, house mixed leaves, olives, herbs & rapeseed

£8 / £14

with serrano ham

£14 / £20

SIDES - £4.50

House seasoned fries GF VE

Truffle & pecorino chips GF

Garden salad GF VE

Roasted summer squash VE GF

Fennel & apple slaw GF V

Harissa spiced french beans VE GF

Charred zucchini & chimichurri VE GF

SWEET TREATS & CHEESE

Pavlova - local strawberry curd, pistachio & lime chantilly V GF

£9

Set vanilla crème anglaise - raspberries, white chocolate & mint GF

£8

Chocolate delice - flavours of black forest, black cherry & kirsch ice cream 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