

# THE GEORGE

HOTEL & BEACH CLUB

*Isle of Wight*

## *To Start...*

*Tuna Tartare, Tobiko, Crispy Quinoa, Avocado Puree £12.50*

*Isle of Wight Tomatoes, Fermented Rhubarb, Homemade Ricotta, Basil Oil £10*

*English Asparagus, Soft Poached Egg, Parmesan Foam, Green Goddess Dressing £10*

*Hereford Beef Tartare, Quail Egg, Pickled Mushrooms, Caviar, Toasted Sourdough £12.50*

*Leek & Potato Soup, Poached Egg, Parmesan Crumble, Toasted Sourdough £9*

*Fishcake, Anchovy Sauce, Spinach, Caviar, Quail Egg £10*

*Rock Oysters, Shallot Vinegar*

*Dozen £35 Half Dozen £18.50*

## *To Follow...*

*Grilled Pork Chop, Tenderstem Broccoli, Sauce Diable £24*

*The George Burger, Aged Cheddar Cheese, Bacon, Lettuce, Relish, Cotton Onions, Fries £18*

*Grilled Monkfish & Mussel Curry, Diced Potatoes, Carrots, Spring Onion, Chilli, Pilaf Rice £26*

*Sirloin of Roast Beef ( served with all the trimmings ) Horseradish Crème, Red Wine Jus £20*

*Bulgur Wheat & Leek Risotto, Cauliflower Tempura, Sun Dried Tomatoes, Harissa Yoghurt £16*

*Jerusalem Artichoke Risotto, Parmesan Crumble £16*

## *Our Sides (£4)...*

*Bread & Butter*

*Spiced Tenderstem Broccoli*

*Mixed Leaves Salad*

*Fries*

## *To Finish...*

*Vanilla Crème Brulée £6*

*Exotic Fruit Salad, Champagne Sorbet, Berry Coulis £6*

*Chocolate Tart, Hazelnut Crispy Tuile, Blood Orange Sorbet £7*

*Toasted Pearl Barley Set Cream, Poached Rhubarb, Meringue £7*

*Salted Caramel & Pear Profiteroles, Vanilla Ice Cream, Chocolate Sauce £7*

*Cheese Selection, Celery, Apple, Grapes, Chutney, Artisan Biscuits £10*

Allergies & intolerances - please speak to a member of the team and they will be happy to assist

Dishes may contain small traces of shell or bone & nuts

Please note, a discretionary service charge of 12.5% will be added to the bill