

Talented Head Chef



Italian flair and passion comes to The George. Jose Graziosi joins the hotel as the new Head Chef from another George on the Isle of Wight. His wealth of experience includes five years at Rick Stein's Seafood Restaurant in Padstow as Senior Sous Chef and a Head Chef position at Terry Laybourne's Jesmond Dene House Hotel and Restaurant in Newcastle.

'He is an extremely talented chef,' said General Manager, Cynthia Schaeffer. 'Our standards are high at The George and getting the right Head Chef was crucial in order for us to take another step up with what we offer. We are delighted to have lured Jose away from the Island to bring his talent to The George.'

Jose is originally from a medieval village in the Italian region of Abruzzo. 'My home was very close to the sea so I do have a passion for seafood but cooking is all about working with fresh food, locally sourced and when it is in season – you should respect your ingredients,' said Jose.

Jose's Grandmother provided the early inspiration. 'She encouraged my passion for food, she taught me about using ingredients that were in season. That is how it was in Italy, if it was in season that is what you ate to get the best tasting food possible.'

'I am very excited about being part of The George team, it had the right feel about the place when I came to visit. I wouldn't have brought my wife and three children from the Isle of Wight unless it was right.'