

ISLAND GRILL
DINNER MENU

£29 for 2 courses | £35 for 3 courses

PEA VELOUTÉ

Goat's curd, olive crouton

CURED LOCH DUART SALMON

Horseradish, pickles, seasonal leaves

PRESSING OF PIGS HEAD

Caramelised apple purée, sourdough

SPRING VEGETABLE SALAD

Breakfast radish, soft herbs

BAKED COD

Peppered, fennel

QUINOA & SWISS CHARD DUMPLING

Mushroom consommé

CONFIT FREE RANGE CHICKEN LEG

Herb gnocchi, leek fondue

CONFIT PORK BELLY

Cider apple puree, beetroot

DARK CHOCOLATÉ DELICE

Irish whisky Cream

COCONUT AND ALMOND SPONGE

Chocolate ice cream

VANILLA PANNACOTTA

Poached pink rhubarb

SELECTION OF ICE CREAM AND SORBET

We are happy to provide information pertaining to allergies & intolerances upon request.
All prices are inclusive of 20% VAT. A discretionary 12.5% Service charge will be added to your bill.

We are proud to be using only recycled paper for our menus.

ISLAND GRILL
DINNER MENU

£39 for 2 courses | £45 for 3 courses

HOT SMOKED SALMON FISH CAKE

Sauce Gribiche and baby leaves

PRESSING OF PIG'S HEAD

Caramelised apple purée, sourdough

CARAMELISED CAULIFLOWER SOUP

Toasted sourdough

FILLET OF SEA BREAM

Cutlet fish stew, basil oil

POACHED AND ROAST CHICKEN BREAST

Parsley dumplings, consommé

PEARL BARLEY RISOTTO

Beer foam, white onion

MILK CHOCOLATE CHOUX BUNS

Mango sorbet

HEDGE ROW BERRY PAVLOVA

Chantilly cream

SELECTION OF EUROPEAN CHEESES

Chutney, homemade biscuits

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