

ISLAND GRILL

M E N U

NIBBLES

LONDON BAKERY WHOLE SOURDOUGH	4.5	CORNISH BAKED POTATOES FILLED WITH HOMEMADE RICOTTA	7
SUMMER VEGETABLES & COD ROE DIP	6.5	SIX OR TWELVE CHILLI & GARLIC QUEEN SCALLOPS	8/14
BLACK PUDDING SCOTCH EGG & FREEDOM BEER MUSTARD	6	DORSET CRAB CROQUETTES, SPICED LEMON MAYONNAISE	7.5

BRITISH CHARCUTERIE PLATTER 12

SUPPLIED BY CANNON AND CANNON, A SELECTION OF BEST OF BRITISH CHARCUTERIE
SERVED WITH IN HOUSE BEER PICKLES, SOURDOUGH & OUR BESPOKE CULTURED BUTTER

STARTERS

ENGLISH PEA SOUP ✓ BROWN BUTTER CREAM	5
DORSET CRAB SALAD ENDIVE, SEAWEED CRISP, OYSTER MAYONNAISE	13.5
DINGLEY DELL PORK RILLETE CARROT, HERITAGE RADISH, CORNICHONS, HOUSE PICCALILLI	9
ROYAL LANCASTER SMOKED SALMON HORSERADISH CREAM, BEETROOT, SOURDOUGH	11.5
WILD MUSHROOMS ON TOAST ✓ APPLE BALSAMIC, WILD GARLIC, SOURDOUGH	8.5

SALADS

SUPERFOOD SALAD ✓ MIXED GRAINS, AVOCADO, CURED RADISH, MICRO LEAVES	6.5/11
ADD GRILLED SMOKED CORN-FED CHICKEN OR GRILLED SALMON	6 7
ISLE OF WIGHT TOMATO SALAD ✓ LAVERSTOCK MOZZARELLA	6.5/11
SALAD OF HERITAGE BEETROOTS MIXED BEETROOT, RADISH, ENDIVE, GOATS CHEESE	6.5/11
GRILLED BROCCOLI & YOUNG ASPARAGUS SALAD CURED HACKNEY HAM, SPENWOOD CHEESE	6.5/11

MAINS

DINGLEY DELL PORK CHOP BLACK PUDDING CROQUETTE, APPLE PURÉE, CRACKLING	15.5	HOT PORK PIE SMOKED HAM HOCK, JERSEY ROYALS, HOUSE PICCALILLI	12
SMOKED AND STICKY BEEF RIB SUMMER CABBAGE COLESLAW	21	HERITAGE BEEF TOMATO STEAK ✓ POLENTA CHIPS, OLIVE PURÉE, BASIL DRESSING	12
STEAMED STONE BASS BRAISED FENNEL, JERSEY ROYALS, MUSSELS, HAZELNUTS	15	QUINOA & WILD MUSHROOM PARCELS ✓ MUSHROOM BROTH, BRAISED FENNEL	14
LOCH DUART SALMON BABY GEM, GREEN BEANS, ANCHOVIES, BURFORD BROWN EGG	15	FENNEL TART ✓ WONKY COURGETTE, GOAT'S CHEESE	12

FROM THE GRILL

ALL OUR BEEF IS ORGANIC, BRITISH & AGED FOR 35 DAYS

180G RUMP STEAK	18	GRILLED LAMB CUTLETS GRILLED SPRING ONIONS	18.5
280G SIRLOIN	27	GRILLED FREE-RANGE CHICKEN SEASONED WITH ENGLISH MUSTARD & TARRAGON	16.5
300G RIBEYE	32	200G ANGUS BEEF BURGER RED ONION JAM, SMOKED CHEDDAR, MAPLE BACON	14
WHOLE DORSET BROWN CRAB	35	HALLOUMI BURGER GRILLED HALLOUMI, QUINOA, CHILLI & ONION JAM	14
WHOLE LEMON SOLE ON THE BONE	19.5		
GRILLED SCOTTISH KING PRAWNS	16/32		

ALL GRILL ITEMS ARE SERVED WITH FRENCH FRIES & A CHOICE OF SAUCE:
BÉARNAISE, GREEN PEPPERCORN, ONION & TOMATO RELISH, CHIMICHURRI, GARLIC BUTTER

SIDES 4 ✓

SEA SALT CHUNKY CHIPS | FRENCH FRIES
GRILLED TENDERSTEM BROCCOLI | BABY LEAF SALAD | SPRING CABBAGE
HERITAGE TOMATO SALAD | ROSEMARY JERSEY ROYALS

✓ Vegan. 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.

WINE ON TAP 125/375/750ML**ORGANIC PINOT GRIGIO, ITALY** 6.5/17/32**ORGANIC GRENACHE, FRANCE** 6.5/17/32

Reduced & fully recyclable packaging has smaller carbon footprint on the planet while lower production costs mean better value for money – all fresh, organic & incredibly delicious.

BEER ON TAP HALF PINT/FULL PINT
FREEDOM FOUR LAGER 3.5/6

BY BOTTLE

FREEDOM PILSNER 4.5% 6.5**FREEDOM PALE ALE** 4.5% 6.5**FREEDOM ORGANIC HELLES LAGER** 4.5% 7

Independent & sustainable British beer producer offering high quality vegan beer, only available in small batches across UK.

OUR CAREFULLY SELECTED WINE LIST REFLECTS OUR ETHOS:
MINIMAL INTERVENTION, MINIMAL IMPACT ON ENVIRONMENT, MAXIMUM SATISFACTION

✓ VEGAN

🌱 ORGANIC

CHAMPAGNE & SPARKLING

125/750ML

PROSECCO FRIZZANTE, TERRA SERENA ✓ 8/39
VENETO, ITALY, NV

CLASSIC RESERVE HATTINGLEY VALLEY ✓ 12/56
HAMPSHIRE, ENGLAND, NV

MOËT & CHANDON BRUT IMPERIAL 75
CHAMPAGNE, FRANCE, NV

MOËT & CHANDON ROSE IMPERIAL 81
CHAMPAGNE, FRANCE, NV

BOLLINGER SPECIAL CUVÉE 95
CHAMPAGNE, FRANCE, NV

WHITE WINE

125/375/750ML

FRESH & LIVELY

QUINTA DE SANTIAGO VINHO VERDE ✓ 5.5/15/29
MINHO, PORTUGAL, 2018

LA MORANDIERE DOMAINE DÉRAMÉ MUSCADET 35
LOIRE, FRANCE, 2017

CHÂTEAU L'ABEILLE 'THE BEE' MUSCADET 39
PICPOUL DE PINET, FRANCE, 2017

PULPO PAGOS DEL REY ALBARIÑO ✓ 8.5/24/45
RÍAS BAIXAS, SPAIN, 2017

LA CHIARA DARIO BERGAGLIO GAVI DI GAVI ✓ 49
PIEDMONT, ITALY, 2017

AROMATIC & FLORAL

TRAPICHE MELODIAS TORRONTÉS ✓ 33
MENDOZA, ARGENTINA, 2018

BLAU CEL CELLER 9+ XAREL-LO 🌱 35
TARRAGONA, SPAIN, 2017

DASHWOOD SAUVIGNON BLANC ✓ 7.5/21/39
MARLBOROUGH, NEW ZEALAND, 2016/18

LES FAÏTIÈRES CAVE ORSCHWILLER RIESLING 45
ALSACE, FRANCE, 2006

KOORYONG BEURROT PINOT GRIS ✓ 🌱 52
VICTORIA, AUSTRALIA, 2016

STRUCTURED & ELEGANT

VERAMONTE CHARDONNAY 🌱 7.5/21/40
CASABLANCA, CHILE, 2016/17

BRANCO HERDADE DE COELHOIROS ARINTO 48
ALENTEJO, PORTUGAL, 2017

LA FUZELLE ADRIEN MARECHAL SANCERRE ✓ 57
LOIRE VALLEY, FRANCE, 2016/17

MACON FUISSE, DOMAINE PAQUET 65
BURGUNDY, FRANCE, 2017

CHABLIS 1ER CRU MONT DE MILIEU J MOREAU ET FILS ✓ 🌱 76
BURGUNDY, FRANCE, 2017

GUILT FREE WINE

750ML

TORRES NATUREO, MUSCAT 0% ABV, SPAIN, 2017 29

TORRES NATUREO, SYRAH 0% ABV SPAIN, 2017 29

ROSE WINE

125/375/750ML

PARINI PINOT GRIGIO ROSÉ 6/15/29
VENETO, ITALY, 2017

LE PETIT BALTHAZAR CINSULT ROSÉ ✓ 32
LANGUEDOC, FRANCE, 2016

LE PAS DU MOINE GRENACHE ROSÉ 🌱 38
PROVENCE, FRANCE, 2017

RED WINE

125/375/750ML

FRUITY & JUICY

VINUVA NERO D'AVOLA ✓ 🌱 5.5/15/29
SICILY, ITALY, 2017

QUATRE CEPAGES GRENACHE ✓ 29
CÔTES DU RHÔNE, FRANCE, 2017

VIGNOBLE DUBARD MERLOT 🌱 35
BERGERAC, FRANCE, 2016

ERA CANTINE VOLPI SANGIOVESE ✓ 🌱 36
MARCHE, ITALY, 2015

VAVASOUR PINOT NOIR ✓ 8/22/42
MARLBOROUGH, NEW ZEALAND, 2014/16

SMOOTH & SOPHISTICATED

BLAU MARI CELLER 9+ TINTO ✓ 🌱 35
TARRAGONA, SPAIN, 2016

AMARU EL ESTECO MALBEC ✓ 7.5/21/39
COLCHAGUA, ARGENTINA, 2017

CHÂTEAU STE MICHELLE SYRAH ✓ 48
COLUMBIA VALLEY, USA, 2016

CHINON TRADITION CABERNET FRANC ✓ 🌱 50
LOIRE, FRANCE, 2017

CHÂTEAU LA CHAPELLE MAILLARD 🌱 52
BORDEAUX, FRANCE, 2017

RICH & POWERFUL

VIÑA FALERNIA SYRAH RESERVA ✓ 38
ELQUI VALLEY, CHILE, 2012

DON JACOBO BODEGAS CORRAL VIURA 🌱 8.5/24/46
RIOJA, SPAIN, 2012

CUVÉE LAURENT DOMAINE COMBIER SYRAH 🌱 62
CROZES-HERMITAGE, FRANCE, 2017

FATTORIA DEI BARBI BRUNELLO DI MONTALCINO ✓ 72
TUSCANY, ITALY, 2013

ENRICO SERAFINO BAROLO ✓ 🌱 96
PIEMONTE, ITALY, 2013

✓ Vegan. 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.