

ISLAND GRILL LUNCH & DINNER MENU

TO NIBBLE

HARLEQUIN OLIVES	2.5
<i>Mixed olives marinated with olive oil, garlic & herbs</i>	
SELECTION OF ARTISAN BREADS (V)	4
<i>Served with butter</i>	
FOUGASSE	4.5
<i>Leaf-shaped garlic bread with parsley and sea salt</i>	

STARTERS

ROASTED BUTTERNUT SQUASH VELOUTÉ (V)	5
<i>Pumpkin seed pesto, sour cream and croutons</i>	
SUPERFOOD SALAD (V)	6.5/11
<i>Mixed leaves, broccoli, bulgur wheat, pomegranate, kohlrabi, lemon & extra virgin olive oil dressing</i>	
<i>Add grilled smoked corn-fed chicken</i>	9
	14
DEVONSHIRE CRAB MAYONNAISE	13.5
<i>Avocado, cucumber, toasted ciabatta</i>	
BEETROOT-CURED SALMON	9
<i>Pickled beetroots & walnut salad cream</i>	
SMOKED CHICKEN SALAD	9/16
<i>Feta, orange, ginger & soy dressing</i>	
PAN-FRIED SCALLOPS	11.5
<i>Burnt cauliflower purée, cucumber spaghetti, puffed wild rice</i>	
HAM HOCK AND SMOKED CHICKEN TERRINE	8.5
<i>Grilled apple purée, pickles</i>	

MAINS

ISLAND BURGER <i>Cooked from medium-well to well-done</i>	15.5
<i>Monterey Jack cheese, maple-cured bacon, caramelised onion chutney, coleslaw, chips/side salad</i>	
BILLINGSGATE FISH PIE	18
<i>Tiger prawn, salmon, cod cheek & seabass</i>	
ROASTED STONE BASS	16
<i>Brown shrimp butter, samphire</i>	
SKATE	16.5
<i>Pan-fried, buttered tenderstem broccoli</i>	
SUFFOLK CHICKEN	15.5
<i>Roast breast & leg, pork stuffing, spring onion mash potato, savoy cabbage, baby carrot, chicken jus</i>	
FISH & CHIPS	16.5
<i>Beer-battered Kent coast plaice fillet, chips, mushy peas & tartar</i>	
CONFIT PORK BELLY	17
<i>Roasted apple, crackling, black pudding</i>	
PAN-FRIED POTATO GNOCCHI (V)	14.5
<i>Pesto, red onion, pine nuts, shaved black truffle, rocket salad</i>	

FROM THE GRILL

Served with sea salt chunky chips & sauce

All our steaks are 21 days-dry aged British beef

280g SIRLOIN 25

280g RIB-EYE 28

510g CHATEAUBRIAND 70

WHOLE BABY CHICKEN 16.5

TODAY'S CATCH *market price*

Sustainable & caught on the Kent & Sussex coast by day boat fisherman

TUNA STEAK 19.5

Best served pink

Our tuna is sustainably sourced & line-caught

½ / WHOLE GRILLED LOBSTER 29/45

SAUCES

Béarnaise	Wild mushroom jus
Green peppercorn	Salsa Verde
Caper & tomato salsa	Garlic butter

SIDES

4

Sea salt chunky chips
Garlic mashed potatoes
Creamed spinach, nutmeg, pine nuts
Steam tenderstem broccoli, chilli & garlic oil
Baby leaf salad or rocket & West Sussex cheese
Sweet potato wedges, smoked paprika mayonnaise

WEEK-END BRUNCH

UNLIMITED APEROL BRUNCH FOR £35

2 COURSES FROM THE BRUNCH MENU & UNLIMITED APEROL SPRITZER*
served 11am– 3pm

SUNDAY ROAST SPECIAL 17.5

ROAST BRITISH SIRLOIN OF BEEF

ROAST BABY CHICKEN

*Duck-fat roast potatoes, curly kale, roast carrots & parsnip,
Yorkshire pudding & gravy
served 12noon– 4pm*

**seating limited to 2h | does not include the steaks*

ISLAND GRILL LUNCH & DINNER MENU

CHAMPAGNE & SPARKLING WINE

	125 / 750		125 / 750
PROSECCO CASA SANT'ORSOLA BRUT - Italy	6.5 / 38.5	DE CASTELNAU BRUT RESERVE NV - France	9.75 / 54
CHATELIN BRUT - France	8 / 45.5	DE CASTELNAU ROSE NV - France	12.5 / 72.5
PRIMROSE HILL CHAPEL DOWN BRUT - England	58	DE CASTELNAU VINTAGE 2002 - France	85
MOËT & CHANDON - France	70	BOLLINGER SPECIALE CUVÉE NV - France	85
RUINART BLANC DE BLANCS - France	90	DOM PERIGNON 2009 - France	199

WHITE

125 / 250 / 750

CASA ALBALI VERDEJO - SAUVIGNON BLANC	4.6 / 9.2 / 24.7
2016, Spain, Castilla La Mancha <i>Mouth-watering citrusy freshness</i>	
PINOT GRIGIO PAVIA TIPICA	5.3 / 10.6 / 28.6
2017, Italy, Piemonte <i>Freshness, both crisp & easy to drink with soft, lightly honeyed fruit and good citrus flavours</i>	
PICPOUL DE PINET 'CAP CETTE'	30.1
2017, France, Languedoc <i>Translated by 'lip stinger' to symbolise a refreshing nature. Perfect for sea food</i>	
SPY VALLEY SAUVIGNON BLANC	36.7
2017, New Zealand, Marlborough <i>Bright & fresh, with aromas & flavours of citrus, peach & gooseberry</i>	
MACON VILLAGE 'CREPILIONNE' DOMAINE FICHET	42.7
2016, France, Burgundy <i>Honeysuckle and citrus fruits, fresh wine with ripe fruit flavours of pears</i>	

FINE WINES

125 / 750

JOURNEYS END HAYSTACK CHARDONNAY	6.8 / 37
2017, South Africa, Stellenbosh <i>Delicious, zesty with incredible length & aromas. A hint of oak nicely integrated with creamy citrus</i>	
CHARLES SMITH 'KUNG FU GIRL' RIESLING	8.3 / 45.3
2016, USA, Washington State <i>Exotic fruit aromatic & mineral finish</i>	
SANCERRE 'LE MANOIR', DOMAINE ANDRE NEVEU	45.2
2016, France, Loire Valley <i>Light & refreshing with grassy and gooseberry aromas. A truly French Sauvignon Blanc</i>	
FRIENDLY GRÜNER-VELTLINER LAURENZ V	46.1
2015, Austria, Kamptal <i>Crisp with intense citrus fruit flavours. The best alternative to Sauvignon Blanc</i>	
CHABLIS, DOMAINE JEAN DEFAIX	47.2
2016, France, Burgundy <i>A pure expression on Chardonnay, dry, light-bodied with aromas of green apple</i>	

RED

125 / 250 / 750

CASA ALBALI TEMPRANILLO- SHIRAZ	4.6 / 9.2 / 24.7
2016, Spain, Castilla – La Mancha <i>Blackberry and cherry fruit flavours, slight hint of sweetness</i>	
TILIA MALBEC	5.6 / 11.2 / 30.4
2017, Argentina, Mendoza <i>Big, rich and dark wine. Plums, dark chocolate with spice and pepper</i>	
LOROSCO RESERVA MERLOT	27.6
2017, Chile, Central Valley <i>Dark & intense red with aromas of sweet Christmas cake spices, dark cherries & prunes</i>	
CASTILLO CLAVIJO RIOJA CRIANZA	30.4
2014, Spain, Crianza <i>This classic Tempranillo brings red cherries & spicy touches</i>	
YERING STATION "LITTLE STATION" PINOT NOIR	37.1
2016, Australia, Yarra Valley <i>Light-bodied, sweet red berry with oaky & spicy flavours, perfect with duck</i>	

FINE WINES

125 / 750

JOURNEYS END PASTORS BLEND CAB-MERLOT	6.8 / 37.5
2016, South Africa, Stellenbosh <i>A rich earthy wine, summer herbs & ripe dark fruit flavours Smooth tannins & spices to finish</i>	
VENTISQUERO 'GREY GLACIER' PINOT NOIR	8.5 / 46.8
2016, Chile, Leyda <i>Light ruby colour & blackberry on the nose. Pinot at its best</i>	
PLAISIR DE CHT SIAURAC, LANDE DE POMEROL	8.6 / 47.7
2015, France, Bordeaux <i>100% Merlot. Flavours of smoky red & black berries, plums, cherries</i>	
BROUILLY 'VIEILLES VIGNES' CHT MOULIN FAVRE	41.8
2017, France, Beaujolais <i>Soft & juicy, flavours of raspberry Best served chilled</i>	
CHARLES SMITH BOOM BOOM SHIRAZ	51.7
2015, USA, Washington <i>Smooth, firm, fresh & dark. This wine has aromas & flavours of dark fruits, All spice & tobacco</i>	

ROSÉ

125 / 250 / 750

PINOT GRIGIO VILLA GARDUCCI	5.5 / 10.9 / 29.4
2016, Italy, Piemonte <i>Cherry & spices aromas. Soft and refreshing</i>	
RESERVE DU CHATEAU ST BAILLON ROSE	36.8
2017, France, Provence <i>Delicious & refreshing. Subtle raspberry & cherry aromas & flavours</i>	