

TO NIBBLE

HARLEQUIN OLIVES	4
<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 & 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>	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 & 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

225g FLAT IRON 15

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 FOOD & WINE MENU

CHAMPAGNE & SPARKLING WINE

BY THE GLASS

	125	750
PROSECCO, CASA SANT'ORSOLA, BRUT	8.50	42.00
DE CASTELNAU, BRUT RESERVE, NV	11.50	59.00
DE CASTELNAU, ROSÉ, NV	14.00	73.00

BY THE BOTTLE

	750
DESIDERIO JEIO, CUVÉE ROSÉ, NV	44.00
PRIMROSE HILL, CHAPEL DOWN, BRUT	59.00
MOËT & CHANDON, BRUT	75.00
BOLLINGER, SPECIAL CUVÉE, NV	85.00
DE CASTELNAU, VINTAGE 2002	89.00
DOM PÉRIGNON, 2009	195.00

WHITE

125 250 750

WHITE WINES

BY THE GLASS

	125	250	750
CASA ALBALI	5.50	10.00	28.00
SAUVIGNON BLANC 2017, Spain, Castilla La Mancha			
PAVIA TIPICA	6.00	11.00	29.50
PINOT GRIGIO 2016, Italy, Piedmont			
SATELITE	7.00	13.50	38.00
SAUVIGNON BLANC 2017, New Zealand, Marlborough			
MÂCON VILLAGE 'CREPILIONNE' Domaine Pichet 2016, France, Burgundy	8.50	15.50	45.00
SANCERRE 'LE MANOIR' Domaine Andre Neveu 2016, France, Loire Valley	9.50	17.50	51.00

BY THE BOTTLE

750

PICPOUL DE PINET 'CAP CETTE' 2017, France, Languedoc	33.00
JOURNEYS END HAYSTACK CHARDONNAY 2017, South Africa	39.00
CHARLES SMITH 'KUNG FU GIRL' RIESLING 2016, USA, Washington State	48.00
FRIENDLY, LAURENZ V GRÜNER-VELTLINER 2015, Austria, Kamptal	49.00
CHABLIS, DOMAINE JEAN DEFAIX 2016, France, Burgundy	52.00
POUILLY FUISSE 'LA CROIX' DOMAINE DENOENT 2014, France, Burgundy	81.00

RED

125 250 750

RED WINES

BY THE GLASS

	125	250	750
CASA ALBALI	5.50	10.00	28.00
TEMPRANILLO & SHIRAZ 2016, Spain, Castilla La Mancha			
LOROSCO RESERVA MERLOT 2017, Chile, Central Valley	6.00	11.00	29.50
JOURNEYS END PASTORS BLEND CABARNET SAUVIGNON & MERLOT 2016, South Africa	7.00	14.00	39.00
VENTISQUERO 'GREY GLACIER' PINOT NOIR 2016, Chile, Leyda	8.50	15.50	45.00
PLAISIR DE CHATEAU SIAURAC, LALANDE DE POMEROL 2015, France, Bordeaux	9.50	17.50	51.00

BY THE BOTTLE

750

TILIA MALBEC 2017, Argentina, Mendoza	31.00
YERING STATION 'LITTLE YERING' PINOT NOIR 2016, Australia, Yarra Valley	38.00
BROUILLY 'VIEILLES VIGNES' CHATEAU MOULIN FAVRE 2017, France, Beaujolais	42.00
CROZES HHERMITAGE LESJALLETS P JABOULET 2014, Rone, France	51.00
CHARLES SMITH BOOM BOOM SHIRAZ 2015, USA, Washington	55.00
CHAUTEAU TOUR PRIBRAN PAUILLAC 2011, France, Bordeaux	81.00

ROSÉ WINES

125 250 750

PINOT GRIGIO VILLA GARDUCCI 2016, Italy, Piedmont	6.00	11.50	29.50
RESERVE DU CHATEAU ST BAILLON ROSE 2017, France, Provence			37.00