

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 & 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*

WINE ON TAP	125/375/750
ORGANIC PINOT GRIGIO, ITALY	6.5/17/32
ORGANIC GRENACHE, FRANCE	6.5/17/32
<i>Reduced & fully recyclable packaging has smaller carbon footprint on the planet.</i>	
<i>Lower production costs mean better value for money.</i>	
<i>All fresh, organic and incredibly delicious</i>	

BEER ON TAP	HALF PINT/FULL PINT
FREEDOM FOUR LAGER	3.5/6
BY BOTTLE FREEDOM PALE ALE 4.5%	6.5
FREEDOM ORGANIC HELLES LAGER 4.5%	7
FREEDOM PILSNER 4.5%	6.5
<i>Independent and sustainable British beer producer offering high quality</i>	
<i>vegan beer, only available in small batches across UK.</i>	

Our carefully selected wine list reflects our ethos: minimal intervention, minimal impact on environment, maximum satisfaction



CHAMPAGNE & SPARKLING

125/75

PROSECCO FRIZZANTE, TERRA SERENA, VENETO, ITALY, NV	8/39
CLASSIC RESERVE HATTINGLEY VALLEY, HAMPSHIRE, ENGLAND, NV	12 /56
MOËT & CHANDON BRUT IMPÉRIAL, CHAMPAGNE, FRANCE, NV	75
MOËT & CHANDON ROSÉ IMPÉRIAL, CHAMPAGNE, FRANCE, NV	81
BOLLINGER SPECIAL CUVÉE, CHAMPAGNE, FRANCE, NV	95

WHITE WINES

125/375/750

FRESH & LIVELY

QUINTA DE SANTIAGO VINHO VERDE, MINHO, PORTUGAL, 2018	5.5/15/29
LA MORANDIERE, DOMAINE DÉRAMÉ MUSCADET, LOIRE, FRANCE, 2017	35
CHÂTEAU L'ABEILLE 'THE BEE' MUSCADET, PICPOUL DE PINET, FRANCE, 2017	39
PULPO, PAGOS DEL REY ALBARIÑO, RÍAS BAIXAS, SPAIN, 2017	8.5/24/45
LA CHIARA, DARIO BERGAGLIO GAVI DI GAVI, PIEMONTE, ITALY, 2017	49

AROMATIC & FLORAL

CUMA TORRONTÉS, SALTA, ARGENTINA, 2018	33
BLAU CEL, CELLER 9+ XAREL-LO, TARRAGONA, SPAIN, 2017	35
LEEFIELD STATION SAUV. BLANC, MARLBOROUGH, N. Z., 2017/18	7.5/21/39
LES FAÏTIÈRES, CAVE ORSCHWILLER RIESLING, ALSACE, FRANCE, 2006	45
KOONYONG, BEURROT PINOT GRIS, VICTORIA, AUSTRALIA, 2016	52

STRUCTURED & ELEGANT

VERAMONTE CHARDONNAY, CASABLANCA, CHILE, 2016/17	7.5/21/40
BRANCO, HERDADE DE COELHOIROS ARINTO, ALENTEJO, PORTUGAL, 2017	48
LA FUZELLE, ADRIEN MARECHAL SANCERRE, LOIRE VALLEY, FRANCE, 2016/17	57
MACON FUISSE, DOMAINE PAQUET, BURGUNDY, FRANCE, 2017	65
CHABLIS 1ER CRU, MONT DE MILIEU, J. MOREAU ET FILS, BURGUNDY, FR.	76

GUILT - FREE WINE

750

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

ROSÉ WINES

125/250 /750

PARINI PINOT GRIGIO ROSÉ, VENETO, ITALY, 2017	6/15/29
LE PETIT BALTHAZAR CINSULT ROSÉ, LANGUEDOC, FRANCE, 2016	32
LE PAS DU MOINE GRENACHE ROSÉ, PROVENCE, FRANCE, 2017	38

RED WINES

125/375/750

FRUITY & JUICY

VINUVA NERO D'AVOLA, SICILY, ITALY, 2017	5.5/15/29
QUATRE CEPAGES GRENACHE, CÔTES DU RHÔNE, FRANCE, 2017	29
VIGNOBLE DUBARD, CHÂTEAU LAULERIE MERLOT, BERGERAC, FRANCE, 2016	35
ERA, CANTINE VOLPI SANGIOVESE, MARCHE, ITALY, 2015	36
VAVASOUR PINOT NOIR, MARLBOROUGH N. ZEALAND, 2014/16	8/22/42

SMOOTH & SOPHISTICATED

BLAU MARI CELLER 9+ TINTO, TARRAGONA, SPAIN, 2016	35
AMARU, EL ESTECO MALBEC, COLCHAGUA, ARGENTINA, 2017	7.5/21/39
CHÂTEAU STE MICHELLE SYRAH, COLUMBIA VALLEY, USA, 2016	48
CHINON, TRADITION CABERNET FRANC, LOIRE, FRANCE, 2017	50
CHÂTEAU BARATET, BORDEAUX SUPERIEUR, BORDEAUX, FRANCE, 2016	52

RICH & POWERFUL

VIÑA FALERNIA SYRAH RESERVA, ELQUI VALLEY, CHILE, 2012	38
DON JACOBO, BODEGAS CORRAL VIURA, RIOJA, SPAIN, 2012	8.5/24/46
PAPILLON, GILLES ROBIN SYRAH, CROZES-HERMITAGE, FRANCE, 2017	62
FATTORIA DEI BARBI, BRUNELLO DI MONTALCINO, TUSCANY, ITALY, 2013	72
ENRICO SERAFINO BAROLO, PIEMONTE, ITALY, 2013	96

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. Sustainability: The majority of our ingredients are sustainably sourced, seasonal & as local as possible. Please note that vintages may vary from year to year. The quality of the wine will remain the same. 125ml available for all wines