

ISLAND GRILL LUNCH & DINNER MENU

TO NIBBLE

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



STARTERS

<b>PEA &amp; LOVAGE SOUP (V)</b>	6
<i>Crème fraiche, stone baked cantina</i>	
<b>SUPERFOOD SALAD (V)</b>	6.5/11
<i>Mixed leaves, broccoli, bulgur wheat, pomegranate, kohlrabi, lemon &amp; extra virgin olive oil dressing</i>	
<i>Add grilled smoked corn-fed chicken</i>	9/14
<b>DEVONSHIRE CRAB MAYONNAISE</b>	13.5
<i>Avocado, cucumber, toasted ciabatta</i>	
<b>HOME-SMOKED SALMON</b>	9.5/14.5
<i>Chargrilled sourdough, dill, shallots, baby capers, horseradish cream</i>	
<b>CAESAR SALAD</b>	7.5/12
<i>Baby gem leaves, croutons, anchovies, Caesar dressing</i>	
<i>Add smoked corn-fed chicken</i>	10/16
<i>Add marinated tiger prawns</i>	11/17
<b>PAN-FRIED SCALLOPS</b>	11.5/17
<i>Burnt cauliflower purée, cucumber spaghetti, puffed wild rice</i>	
<b>CHICKEN LIVER PARFAIT</b>	8
<i>Apple &amp; grape chutney, toasted walnut loaf</i>	

MAINS

<b>ISLAND BURGER</b> <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>	
<b>SEAFOOD LINGUINE</b>	16.5
<i>Tiger prawns, clams, mussels, braised squid, cherry tomatoes, garlic</i>	
<b>PAN-FRIED SCOTTISH SALMON</b>	15
<i>Sautéed spinach, sorrel sauce</i>	
<b>SKATE</b>	16.5
<i>Pan-fried or meunière, sautéed Jersey Royals, buttered tenderstem broccoli</i>	
<b>SUFFOLK CHICKEN</b>	15.5
<i>Roast breast &amp; leg, pork stuffing, spring onion mash potato, savoy cabbage, baby carrot, chicken jus</i>	
<b>FISH &amp; CHIPS</b>	16.5
<i>Beer battered Kent coast plaice fillet, chips, mushy peas &amp; tartar</i>	
<b>ROAST RUMP OF LAMB</b>	19.5
<i>Smoked aubergine purée, confit garlic, Cavolo Nero, red wine jus</i>	
<b>PAN-FRIED POTATO GNOCCHI (V)</b>	14.5
<i>Pesto, red onion, pine nuts, shaved black truffle, rocket salad</i>	

FROM THE GRILL

*Served with your choice of a side order & sauce*

All our steaks are 21 days-dry aged British beef

**10OZ SIRLOIN 25**

**10OZ RIB-EYE 28**

**18OZ 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

SAUCES

2

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

SIDES

4

Sea salt chunky chips  
Garlic mashed potatoes  
Caprese salad, buffalo mozzarella  
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 &amp; DINNER MENU

## CHAMPAGNE &amp; SPARKLING WINE

PROSECCO CASA SANT'ORSOLA BRUT - Italy	125 / 750 6.5 / 38.5	DE CASTELNAU BRUT RESERVE NV - France	125 / 750 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

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

## FINE WINES

125 / 750

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



## RED

125 / 250 / 750

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

## FINE WINES

125 / 750

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

## ROSÉ

125 / 250 / 750

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