

ISLAND GRILL LUNCH & DINNER MENU

TO NIBBLE

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| 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

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| PEA & LOVAGE SOUP (V) | 6 |
| <i>Crème fraiche, stone baked cantina</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> | |
| HOME-SMOKED SALMON | 9.5/14.5 |
| <i>Chargrilled sourdough, dill, shallots, baby capers, horseradish cream</i> | |
| ENGLISH ASPARAGUS (V) | 12.5 |
| <i>Poached duck egg, sautéed wild mushrooms, garlic crumb</i> | |
| CAESAR SALAD | 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 |
| CRISPY GRESSINGHAM DUCK SALAD | 8/14 |
| <i>Watermelon, cashews, bean sprouts, mooli, pak choi, spring onion, hoisin sauce</i> | |
| PAN-FRIED SCALLOPS | 11.5/17 |
| <i>Burnt cauliflower purée, cucumber spaghetti, puffed wild rice</i> | |
| CHICKEN LIVER PARFAIT | 8 |
| <i>Apple & grape chutney, toasted walnut loaf</i> | |
| MOULES MARINIÈRE | 7.5 |
| <i>Scottish mussels cooked with shallots, garlic white wine & cream, baguettini</i> | |

MAINS

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| BROAD BEAN, ASPARAGUS & LEMON RISOTTO (V) | 14.5 |
| <i>Radicchio, cheese crisps</i> | |
| ISLAND BURGER | 15.5 |
| <i>Cooked from medium well to well done</i> | |
| <i>Monterey Jack cheese, maple cured bacon, caramelised onion chutney, coleslaw, chips/side salad</i> | |
| SEAFOOD LINGUINE | 16.5 |
| <i>Tiger prawns, clams, mussels, braised squid, cherry tomatoes, garlic</i> | |
| PORK CUTLET | 18 |
| <i>Stornoway black pudding, creamed potatoes, bramley apple purée, curly kale, cider jus</i> | |
| PAN-FRIED SCOTTISH SALMON | 15 |
| <i>Sautéed spinach, sorrel sauce</i> | |
| SKATE | 16.5 |
| <i>Pan-fried or meunière, sautéed Jersey Royals, 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> | |
| ROAST RUMP OF LAMB | 19.5 |
| <i>Smoked aubergine purée, confit garlic, Cavolo Nero, red wine jus</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 your choice of a side order & sauce

All our steaks are 21 days-dry aged British beef

8OZ FILLET 37

10OZ SIRLOIN 25

10OZ RIB-EYE 28

18OZ T-BONE 42

LAMB CUTLETS 27

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

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

SIDES

4

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| 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 steak*

ISLAND GRILL LUNCH & DINNER MENU

CHAMPAGNE & SPARKLING WINE

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| 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

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| CASA ALBALI VERDEJO - SAUVIGNON BLANC 2016, Spain, Castilla La Mancha <i>Mouth-watering citrusy freshness</i> | 4.6 / 9.2 / 24.7 |
| PINOT GRIGIO PAVIA TIPICA 2017, Italy, Piedmont <i>Freshness, both crisp & easy to drink with soft, lightly honeyed fruit and good citrus flavours</i> | 5.3 / 10.6 / 28.6 |
| PICPOUL DE PINET 'CAP CETTE' 2017, France, Languedoc <i>Translated by 'lip stinger' to symbolise a refreshing nature. Perfect for sea food</i> | 5.5 / 11 / 30.1 |
| SATELLITE SAUVIGNON BLANC 2017, New Zealand, Marlborough <i>Bright & fresh, with aromas & flavours of citrus, peach & gooseberry</i> | 6.7 / 13.4 / 36.7 |
| MACON VILLAGE 'CREPILIONNE' DOMAINE FICHET 2016, France, Burgundy <i>Honeysuckle and citrus fruits, fresh wine with ripe fruit flavours of pears</i> | 7.8 / 15.6 / 42.7 |



RED

125 / 250 / 750

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| CASA ALBALI TEMPRANILLO- SHIRAZ 2016, Spain, Castilla – La Mancha <i>Blackberry and cherry fruit flavours, slight hint of sweetness</i> | 4.6 / 9.2 / 24.7 |
| LOROSCO RESERVA MERLOT 2017, Chile, Central Valley <i>Dark & intense red with aromas of sweet Christmas cake spices, dark cherries & prunes</i> | 5.1 / 10.3 / 27.6 |
| CASTILLO CLAVIJO RIOJA CRIANZA 2014, Spain, Crianza <i>This classic Tempranillo brings red cherries & spicy touches</i> | 5.6 / 11.2 / 30.4 |
| TILIA MALBEC 2017, Argentina, Mendoza <i>Big, rich and dark wine. Plums, dark chocolate with spice and pepper</i> | 5.6 / 11.2 / 30.4 |
| YERING STATION "LITTLE STATION" PINOT NOIR 2016, Australia, Yarra Valley. <i>Light-bodied, sweet red berry with oaky & spicy flavours, perfect with duck</i> | 6.8 / 13.6 / 37.1 |

FINE WINES

125 / 750

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| JOURNEYS END HAYSTACK CHARDONNAY 2017, South Africa, Stellenbosh <i>Delicious, zesty with incredible length & aromas. A hint of oak nicely integrated with creamy citrus</i> | 6.8 / 37 |
| SANCERRE 'LE MANOIR', DOMAINE ANDRE NEVEU 2016, France, Loire Valley <i>Light & refreshing with grassy and gooseberry aromas. A truly French Sauvignon Blanc</i> | 8.2 / 45.2 |
| CHARLES SMITH 'KUNG FU GIRL' RIESLING 2016, USA, Washington State <i>Exotic fruit aromatic & mineral finish</i> | 8.3 / 45.3 |
| FRIENDLY GRÜNER-VELTLINER LAURENZ V 2015, Austria, Kamptal <i>Crisp with intense citrus fruit flavours. The best alternative to Sauvignon Blanc</i> | 8.4 / 46.1 |
| CHABLIS, DOMAINE JEAN DEFAIX 2016, France, Burgundy <i>A pure expression on Chardonnay, dry, light-bodied with aromas of green apple</i> | 8.5 / 47.2 |

FINE WINES

125 / 750

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|---|------------|
| JOURNEYS END PASTORS BLEND CAB-MERLOT 2016, South Africa, Stellenbosh <i>A rich earthy wine, summer herbs & ripe dark fruit flavours Smooth tannins & spices to finish</i> | 6.8 / 37.5 |
| BROUILLY 'VIEILLES VIGNES' CHT MOULIN FAVRE 2017, France, Beaujolais <i>Soft & juicy, flavours of raspberry Best served chilled</i> | 7.6 / 41.8 |
| VENTISQUERO 'GREY GLACIER' PINOT NOIR 2016, Chile, Leyda <i>Deep ruby colour & blackberry on the nose. Pinot at its best</i> | 8.5 / 46.8 |
| PLAISIR DE CHT SIAURAC, LANDE DE POMEROL 2015, France, Bordeaux <i>Merlot & Cabernet Franc. Flavours of smoky red & black berries, plums, cherries</i> | 8.6 / 47.7 |
| CHARLES SMITH BOOM BOOM SHIRAZ 2015, USA, Washington <i>Smooth, firm, fresh & dark. This wine has aromas & flavours of dark fruits, All spice & tobacco</i> | 9.3 / 51.7 |

ROSE

125 / 250 / 750

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|---|-------------------|
| PINOT GRIGIO VILLA GARDUCCI 2016, Italy, Piedmont <i>Cherry & spices aromas. Soft and refreshing</i> | 5.5 / 10.9 / 29.4 |
| RESERVE DU CHATEAU ST BAILLON ROSE 2017, France, Provence <i>Delicious & refreshing. Subtle raspberry & cherry aromas & flavours</i> | 6.7 / 13.4 / 36.8 |