

ISLAND GRILL BRUNCH MENU

AVAILABLE SATURDAY & SUNDAY 12PM TO 4.30PM

2 course £19 / 3 course £24

EGGS

POACHED ORGANIC EGGS

TWO POACHED ORGANIC EGGS WITH YOUR CHOICE OF AVOCADO, HACKNEY HAM OR SMOKED SALMON

SCRAMBLED ORGANIC EGGS

SMOKED SALMON

SOFT BOILED ORGANIC EGGS

CELERY SALT, TOASTED SOLDIERS

BAKED ORGANIC EGGS

TOMATOES, PEPPERS, ONION

BRUNCH FAVOURITES

HOMEMADE LUXURY GRANOLA

WAFFLES

CONFIT DUCK & BACON JAM OR BANANA & NUTELLA

BUTTERMILK PANCAKES

SEASONAL BERRIES

BUCKWHEAT & AVOCADO BREAKFAST BOWL

POACHED ORGANIC EGGS

BRITISH CHARCUTERIE PLATTER

HOUSE PICCALILLI

ADDITIONS

£4 SUPPLEMENT

AVOCADO
CRISP STREAKY BACON
CUMBERLAND SAUSAGE
SMOKED SALMON
BERRIES

ON TOAST

WILD MUSHROOMS ON TOAST*

APPLE BALSAMIC, WILD GARLIC, SOURDOUGH

ISLE OF WIGHT TOMATOES*

ON TOASTED FOCACCIA

SMOKED SALMON BAGEL

DILL CREAM CHEESE

SMOOTHIES

£4 SUPPLEMENT

SUPER GREEN
POWER SMOOTHIE
MORNING TEA
BERRY DELICIOUS

SOUPS & SALADS

ENDIVE & DORSET BLUE SALAD

WALNUTS, GRANNY SMITH APPLE

ASPARAGUS SALAD

HACKNEY HAM, LAVERSTOCK BOCCONCINI

GRILLED PRAWN SALAD

MANGO, SLOW ROASTED TARRAGON PEPPERS

BABY GEM SALAD

SMOKED ANCHOVIES, SOFT BOILED ORGANIC EGG

ENGLISH PEA SOUP*

BROWN BUTTER, PEA SHOOTS

SUNDAY ROAST

£6 SUPPLEMENT

SLOW ROASTED SEASONAL ORGANIC MEATS

SERVED WITH ROASTED CORNISH NEW POTATOES & SEASONAL VEGETABLES

FROM THE GRILL

SERVED WITH FRENCH FRIES OR SIDE SALAD

200G ANGUS BEEF BURGER

RED ONION JAM, SMOKED CHEDDAR, CURED MAPLE BACON

GRILLED SMOKED BACON CHOP

BLACK PUDDING CROQUETTE, APPLE

180G RUMP STEAK

TRIPLE COOKED CHIPS, PEPPERCORN SAUCE

WHOLE LEMON SOLE ON THE BONE

LOCH DUART SALMON

CRAB CRUSHED POTATOES, BRAISED FENNEL, SHELLFISH BISQUE

QUINOA BURGER

GRILLED HALLOUMI, QUINOA, CHILLI & ONION JAM

SIDES

£4 SUPPLEMENT

SEA SALT CHUNKY CHIPS
FRENCH FRIES
BABY LEAF SALAD
HERITAGE TOMATO SALAD
ROSEMARY JERSEY ROYALS

MAINS

CRISP DORSET CRAB CAKE

POACHED EGG, SEAWEED TARTARE SAUCE

BEEF TOMATO STEAK ✓

POLENTA CHIPS, OLIVE PURÉE, BASIL DRESSING

CORN BEEF HASH

FRIED DUCK EGG, HOMEMADE KETCHUP

SMOKED HADDOCK KEDGEREE

SOFT POACHED EGG

MUSSELS

COOKED IN WHITE WINE AND GARLIC, CHIPS

WILTSHIRE TRUFFLE MACARONI CHEESE

DESSERTS

CHERRY CLAFOUTIS

VANILLA ICE CREAM

DARK CHOCOLATE BROWNIE ✓

RASPBERRY SORBET

NUTMEG & CUSTARD TART

RASPBERRY RIPPLE ICE CREAM

ICE CREAM SUNDAE

SELECTION OF ICE CREAM, BROWNIE, VANILLA CREAM, CHERRIES

KENTISH BLACKBERRY PAVLOVA

WILD BERRY COULIS

FREE FLOWING SPARKLING WINE

(Duration: 2 hours)

£19.50 SUPPLEMENT

✓ Vegan. *Dish can be made vegan on request. 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.

ISLAND GRILL

BRUNCH MENU

AVAILABLE SATURDAY & SUNDAY 12PM TO 4.30PM

2 course £19 / 3 course £24

COFFEES

ESPRESSO	4
MACCHIATO	4
AMERICANO	4
CAPPUCINO	4
LATTE	4
MOCHA	4
HOT CHOCOLATE	4

TEAS

ENGLISH BREAKFAST	4
EARL GREY	4
CAMOMILE	4
GREEN MINT	4
LEMON & GINGER	4
FRESH PEPPERMINT	4
FRESH LEMON & GINGER	4

SOFT DRINKS

COCA COLA	3.5
DIET COCA COLA	3.5
COCA COLA ZERO	3.5
LEMONADE	3.5
TONIC WATER	3.5

JUICES / WATER

FRESH ORANGE JUICE	3.5
APPLE JUICE	3.5
GRAPEFRUIT JUICE	3.5
STILL OR SPARKLING WATER	
SMALL	2
LARGE	5

IN HOUSE COCKTAILS

ROYAL HIBISCUS	14
HATTINGLEY SPARKLING WINE, SOMERSET CIDER, HOMEMADE HIBISCUS SYRUP	
RHUBARB COLLINS	14
SIPSMITH GIN, HOMEMADE RHUBARB SYRUP, RHUBARB BITTERS, SODA	
SOMERSETINI	14
SIPSMITH VODKA, BRITISH APPLE EAU DE VIE, BRITISH APPLE JUICE, HOMEMADE SUGAR SYRUP	
RUM OLD FASHIONED	14
BOMBOA DARK RUM, WHITE KNIGHT RUM, LANCASTER RUNNY HONEY, BRITISH ORANGE BITTERS	
RAVENHILL WHISKEY SOUR	14
ENGLISH WHISKEY, HOMEMADE RAVENHILL CHERRY SYRUP, CHERRY BITTERS	
COLD BREW MARTINI	14
SIPSMITH VODKA, CONKER BRITISH COFFEE LIQUEUR, ORGANIC ESPRESSO SHOT, HOMEMADE SUGAR SYRUP	

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GORDON'S ENGLAND	50ML*	8
BOMBAY SAPPHIRE ENGLAND		9
HENDRICKS'S SCOTLAND		10
SIPSMITH LONDON DRY ENGLAND		12

BLENDED WHISKY

CHIVAS REGAL 12YR SCOTLAND	50ML*	8
JOHNNIE WALKER BLACK SCOTLAND		9
CHIVAS ROYAL SALUTE 18YR SCOTLAND		10

BOURBON

JACK DANIELS USA	50ML*	9
MAKERS MARK USA		10
KNOB CREEK USA		14

RUM & CACHAÇA

CORNISH BOMBO SPICED RUM ENGLAND	50ML*	10
CACHAÇA ORGANIC ABELHA BRAZIL		10
HAVANA CLUB AN. 7YR RUM CUBA		11
WHITE KNIGHT RUM ENGLAND		12

VODKA

BLACK COW ENGLAND	50ML*	10
KETEL ONE NETHERLANDS		10
SIPSMITH'S BARLEY VODKA ENGLAND		10
GREY GOOSE FRANCE		12

SINGLE MALT

TALISKER 10YR SCOTLAND	50ML*	11
OBAN 14YR SCOTLAND		12
LAGAVULLIN 16YR SCOTLAND		14
ENGLISH WHISKEY 5YR ENGLAND		14

COGNAC

MARTELL V.S. FRANCE	50ML*	8
REMY MARTIN VSOP FRANCE		11
JANNEAU XO FRANCE		20

BRANDY

SOMERSET APPLE EAU DE VIE ENGLAND	50ML*	12
SOMERSET CIDER BRANDY 3YR ENGLAND		12

TEQUILA

JOSÉ CUERVO GOLD MEXICO	50ML*	8
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