



TONY PAGE @ ISLAND GRILL

NIBBLES

Honey Mustard Chicken Sausages	Sourdough Bread (vg)
8	5
Nocellara Olives (vg, gf)	Hummus & Pitta (v)
5	6

STARTERS

Steak Tartare <i>cornichon, shallots, capers</i>	Soup of the day (vg)	Foie Gras (n) <i>grape chutney, toasted brioche, candied walnuts</i>
16	9	24
Salmon Tartare (gf) <i>avocado, artichoke crisp</i>	Traditional Chicken Soup <i>lokshen, matzo balls</i>	Mushroom Ravioli (v) <i>burnt onion puree, fricasee of mushrooms</i>
16	12	(S 12 / L 18)
Seabass Ceviche (gf) <i>avocado, citrus dressing</i>		Smoked Salmon <i>lemon, shallots, capers</i>
15		(S 17 / L 24)

SALADS

Superfood Salad (vg, gf) <i>quinoa, butternut squash, broccoli, radish, toasted seeds</i>	Nicoise Salad (gf) <i>seared tuna, egg, anchovies, green beans, olives</i>	French Bean Salad <i>with balsamic dressing</i>
12 (add seabass 10 / add chicken 10)	16	8 <i>with foie gras 16</i>

MAIN COURSES

Chargrilled Prime Rib of Beef (300g) <i>french fries</i> <i>green peppercorn sauce or red wine jus</i>	House Burger <i>homemade sauce</i> <i>shredded lettuce</i> <i>skinny fries</i> Optional extras: Vegan cheese, Facon	T.P Whole Roast Chicken (2pax) <i>roast potatoes</i> <i>heritage carrots</i>
36	18	58
Herb Crusted Rack of Welsh Lamb <i>crushed roasted new potatoes</i> <i>home dried tomato</i>	Fried egg 3 Foie gras 12	Chicken Paillard (gf) <i>rocket & cherry tomatoes</i>
32		22
Confit of Duck (gf) <i>apple & calvados puree, crushed new potatoes</i>		T.P Cottage Pie <i>petit pois</i>
26		20
Sole Goujons <i>french fries, tartare sauce</i>		Vegan Burger (vg) <i>homemade sauce, shredded lettuce, skinny fries</i>
28		16 <i>optional extra avocado 3</i>
Roast Cod (gf) <i>plum tomatoes, herb oil</i>		Dukka Spiced Aubergine (n,vg) <i>tahini, zhug, pomegranate seeds</i>
24		22

SIDES

<i>crushed roasted new potatoes</i> (v, gf)	<i>maple roasted sweet potato wedges</i> (vg, gf)	<i>olive oil mash</i> (vg, gf)	<i>brussel sprouts & chestnuts</i> (v, gf)	<i>charred corn & pomegranate salad</i> (vg, gf)
<i>skinny fries</i> (vg)	<i>sicilian tomato salad</i> (vg, gf)	<i>sauté spinach</i> (vg, gf)	<i>heritage carrots</i> (vg, gf)	<i>broccolini with chilli</i> (vg, gf)

All 6

v – vegetarian vg – vegan gf – gluten free n – contains nuts

All of the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill.
Please let us know if you have any allergies or require information on ingredients used in our dishes.