

ISLAND GRILL

M E N U

NIBBLES

LONDON BAKERY WHOLE SOURDOUGH	4.5	GRILLED & STUFFED PEPPERS WITH HOMEMADE RICCOTA	7
WHIPPED COD'S ROE AND SALMON CRACKLING	6.5	SIX OR TWELVE CHILLI AND GARLIC QUEEN SCALLOPS	8/14
CRISP PORK PUFF AND BARBEQUED APPLE SAUCE	6	SALT AND PEPPER SQUID, SPICED LEMON MAYONNAISE	7.5

BRITISH CHARCUTERIE PLATTER 12

SUPPLIED BY CANNON AND CANNON, A SELECTION OF BEST OF BRITISH CHARCUTERIE
SERVED WITH IN HOUSE BEER PICKLES, SOURDOUGH AND OUR BESPOKE CULTURED BUTTER

STARTERS

ROASTED BROCCOLI SOUP ✓ TOASTED ALMOND CREAM	5
DORSET CRAB SALAD MIXED ENDIVE, APPLE, POMERGRANATE, DILL	13.5
ORGANIC BRITISH BEEF CARPACIO MUSHROOM KETCHUP, GRATED GOATS CHEESE	9
CITRUS CURED SCOTTISH SALMON APPLE, RADISH, MUSHROOM BROTH	11.5
WILD MUSHROOM ON TOAST ✓ APPLE BALSAMIC, WILD GARLIC, SOURDOUGH	8.5

SALADS

SUPERFOOD SALAD ✓ MIXED GRAINS, AVOCADO, CURED RADISH, MICRO LEAVES	6.5/11
ADD GRILLED SMOKED CORN-FED CHICKEN OR GRILLED SALMON	6 7
SEASONAL BUDDHA BOWL ✓ PLEASE ASK FOR TODAYS COMBINATION	6.5/11
SALAD OF HERITAGE BEETROOTS MIXED BEETROOT WITH RADISH, ENDIVE, GOATS CHEESE	6.5/11
GRILLED BROCCOLI, YOUNG ASPARAGUS SALAD CURED HACKNEY HAM, YORKSHIRE PECORINO	6.5/11

MAINS

DINGLEY DELL PORK CHOP BLACK PUDDING CROQUETTE, APPLE PURÉE, CRACKLING	15.5	BEEF AND BONE MARROW PIE BEEF BRAISED, ENGLISH ROOT VEGETABLES, PUFF PASTRY	14
SMOKED AND STICKY BEEF RIB SPRING CABBAGE COLESLAW	21	ROAST CAULIFLOWER STEAK ✓ CAPER & RAISIN DRESSING, CAULIFLOWER, PINENUT SALAD	12
STUFFED WHOLE LINE CAUGHT SEABASS FENNEL SHALLOT COMPOTE, TOMATO & CAPER DRESSING	18.5	QUINOA AND WILD MUSHROOM PARCELS ✓ MUSHROOM BROTH, BRAISED FENNEL	14
STEAMED WILD SEA TROUT NEW POTATO SALAD, SAMPHIRE & BROWN SHRIMP	16.5	CRISP POLENTA ✓ HERITAGE TOMATO CHUTNEY, CRISP SAGE	12

FROM THE GRILL

ALL OUR BEEF IS ORGANIC, BRITISH, AGED FOR 35 DAYS

180G RUMP STEAK	18	GRILLED LAMB CUTLETS GRILLED SPRING ONION	18.5
280G SIRLOIN	27	GRILLED FREE-RANGE CHICKEN SEASONED WITH MUSHROOM & ROSEMARY	16.5
300G RIBEYE	32	200G ANGUS BEEF BURGER RED ONION JAM, SMOKED CHEDDAR, MAPLE BACON	14
1KILO RIBEYE ON THE BONE	75	HALLOUMI BURGER GRILLED HALLOUMI, QUINOA, CHILLI & ONION JAM	14
WHOLE LEMON SOLE ON THE BONE	19.5		
GRILLED SCOTTISH KING PRAWNS	16/32		

ALL GRILL ITEMS ARE SERVED WITH FRENCH FRIES AND A CHOICE OF SAUCE:
BÉARNAISE, GREEN PEPPERCORN, GREEN TOMATO RELISH CHIMMI CHURRI, GARLIC BUTTER

SIDES 4 ✓

SEA SALT CHUNKY CHIPS | FRENCH FRIES
GRILLED TENDERSTEM BROCCOLI | BABY LEAF SALAD | SPRING CABBAGE
HERITAGE TOMATO SALAD | ROSEMARY JERSEY ROYALS

WINE ON TAP 125/375/750ML**ORGANIC PINOT GRIGIO, ITALY** 6.5/17/32**ORGANIC GRENACHE, FRANCE** 6.5/17/32

Reduced & fully recyclable packaging has smaller carbon footprint on the planet while lower production costs mean better value for money - all fresh, organic and incredibly delicious.

BEER ON TAP HALF PINT/FULL PINT
FREEDOM FOUR LAGER 3.5/6

BY BOTTLE

FREEDOM PILSNER 4.5% 6.5**FREEDOM PALE ALE** 4.5% 6.5**FREEDOM ORGANIC HELLES LAGER** 4.5% 7

Independent and sustainable British beer producer offering high quality vegan beer, only available in small batches across UK.

OUR CAREFULLY SELECTED WINE LIST REFLECTS OUR ETHOS:
MINIMAL INTERVENTION, MINIMAL IMPACT ON ENVIRONMENT, MAXIMUM SATISFACTION

✓ VEGAN

🌱 ORGANIC

CHAMPAGNE & SPARKLING

125/750ML

PROSECCO FRIZZANTE, TERRA SERENA ✓ 8/39
VENETO, ITALY, NV

CLASSIC RESERVE HATTINGLEY VALLEY ✓ 12/56
HAMPSHIRE, ENGLAND, NV

MOËT & CHANDON BRUT IMPERIAL 75
CHAMPAGNE, FRANCE, NV

MOËT & CHANDON ROSE IMPERIAL 81
CHAMPAGNE, FRANCE, NV

BOLLINGER SPECIAL CUVÉE 95
CHAMPAGNE, FRANCE, NV

WHITE WINE

125/375/750ML

FRESH & LIVELY

QUINTA DE SANTIAGO VINHO VERDE ✓ 5.5/15/29
MINHO, PORTUGAL, 2018

LA MORANDIERE DOMAINE DÉRAMÉ MUSCADET 35
LOIRE, FRANCE, 2017

CHÂTEAU L'ABEILLE 'THE BEE' MUSCADET 39
PICPOUL DE PINET, FRANCE, 2017

PULPO PAGOS DEL REY ALBARIÑO ✓ 8.5/24/45
RÍAS BAIXAS, SPAIN, 2017

LA CHIARA DARIO BERGAGLIO GAVI DI GAVI ✓ 49
PIEDMONT, ITALY, 2017

AROMATIC & FLORAL

CUMA TORRONTÉS 🌱 33
SALTA, ARGENTINA, 2018

BLAU CEL CELLER 9+ XAREL-LO 🌱 35
TARRAGONA, SPAIN, 2017

LEEFIELD STATION SAUVIGNON BLANC 7.5/21/39
MARLBOROUGH, NEW ZEALAND, 2017/18

LES FAÏTIÈRES CAVE ORSCHWILLER RIESLING 45
ALSACE, FRANCE, 2006

KOORYONG BEURROT PINOT GRIS ✓ 🌱 52
VICTORIA, AUSTRALIA, 2016

STRUCTURED & ELEGANT

VERAMONTE CHARDONNAY 🌱 7.5/21/40
CASABLANCA, CHILE, 2016/17

BRANCO HERDADE DE COELHOIROS ARINTO 48
ALENTEJO, PORTUGAL, 2017

LA FUZELLE ADRIEN MARECHAL SANCERRE ✓ 57
LOIRE VALLEY, FRANCE, 2016/17

MACON FUISSE, DOMAINE PAQUET 65
BURGUNDY, FRANCE, 2017

CHABLIS 1ER CRU MONT DE MILIEU J MOREAU ET FILS ✓ 🌱 76
BURGUNDY, FRANCE, 2017

GUILT FREE WINE

750ML

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

TORRES NATUREO, SYRAH 0% ABV SPAIN, 2017 29

ROSE WINE

125/375/750ML

PARINI PINOT GRIGIO ROSÉ 6/15/29
VENETO, ITALY, 2017

LE PETIT BALTHAZAR CINSULT ROSÉ ✓ 32
LANGUEDOC, FRANCE, 2016

LE PAS DU MOINE GRENACHE ROSÉ 🌱 38
PROVENCE, FRANCE, 2017

RED WINE

125/375/750ML

FRUITY & JUICY

VINUVA NERO D'AVOLA ✓ 🌱 5.5/15/29
SICILY, ITALY, 2017

QUATRE CEPAGES GRENACHE ✓ 29
CÔTES DU RHÔNE, FRANCE, 2017

VIGNOBLE DUBARD MERLOT 🌱 35
BERGERAC, FRANCE, 2016

ERA CANTINE VOLPI SANGIOVESE ✓ 🌱 36
MARCHE, ITALY, 2015

VAVASOUR PINOT NOIR ✓ 8/22/42
MARLBOROUGH, NEW ZEALAND, 2014/16

SMOOTH & SOPHISTICATED

BLAU MARI CELLER 9+ TINTO ✓ 🌱 35
TARRAGONA, SPAIN, 2016

AMARU EL ESTECO MALBEC ✓ 7.5/21/39
COLCHAGUA, ARGENTINA, 2017

CHÂTEAU STE MICHELLE SYRAH ✓ 48
COLUMBIA VALLEY, USA, 2016

CHINON TRADITION CABERNET FRANC ✓ 🌱 50
LOIRE, FRANCE, 2017

CHÂTEAU BARATET, BORDEAUX SUPERIEUR 🌱 52
BORDEAUX, FRANCE, 2016

RICH & POWERFUL

VIÑA FALERNIA SYRAH RESERVA ✓ 38
ELQUI VALLEY, CHILE, 2012

DON JACOBO BODEGAS CORRAL VIURA 🌱 8.5/24/46
RIOJA, SPAIN, 2012

PAPILLON GILLES ROBIN SYRAH ✓ 🌱 62
CROZES-HERMITAGE, FRANCE, 2017

FATTORIA DEI BARBI BRUNELLO DI MONTALCINO ✓ 72
TUSCANY, ITALY, 2013

ENRICO SERAFINO BAROLO ✓ 🌱 96
PIEMONTE, ITALY, 2013

(V) suitable for vegetarians. (Ve) suitable for vegans. 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. We are proud to be using only recycled paper for our menus.