



TONY PAGE @ ISLAND GRILL

SUNDAY LUNCH

STARTERS

Steak Tartare
cornichon, shallots, capers
18

Salmon Tartare (gf)
avocado, artichoke crisp
18

Seabass Ceviche (gf)
avocado, citrus dressing
18

Soup of the Day (vg)
9

Traditional Chicken Soup
lokshen, matzo balls
12

Shakshuka
*spicy tomato & pepper, eggs,
tahini cream, toast*
12

Foie Gras (n)
*grape chutney, toasted brioche,
candied walnuts*
26

Mushroom Ravioli (v)
burnt onion puree, fricassee of mushrooms
18

Smoked Salmon
lemon, shallots, capers
20

SALADS

Superfood Salad (vg, gf)
*quinoa, edamame beans,
broccoli, radish, toasted seeds*
16
(add seabass 10/add chicken 10)

Nicoise Salad (gf)
*seared tuna, egg
anchovies, olives
green beans*
16

French Bean Salad
*with
balsamic dressing*
12
with foie gras 16

Cobb Salad
*chicken, baby gem
avocado, concasse tomato
egg, grilled corn
beetroot*
22

MAIN COURSES

Deli Trolley
*salt beef (gf), tongue
stuffed neck, latkes*
36

Roast Ribeye
*yorkshire pudding, roast potatoes (gf)
roasted roots*
36

ALTERNATIVE MAIN

Chicken & Mushroom Pie
(2 pax)
30

House Burger
*homemade sauce
shredded lettuce
skinny fries
choice of
vegan cheese, facon*
23
*optional extra
fried egg 3*

Sole Goujons
french fries, tartare sauce
30

Vegan Burger (vg)
*homemade sauce
shredded lettuce
mushroom
avocado
skinny fries*
18

Dukka Spiced Aubergine (n, vg)
tahini, zhug, pomegranate seeds
22

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.