



TONY PAGE @ ISLAND GRILL

NIBBLES

Honey Mustard  
Chicken Sausages  
10

Nocellara Olives  
7 (vg gf)

Hummus & Pitta  
10 (vg)

Saute Padron Peppers  
with smoked salt  
10 (vg)

STARTERS

Soup du Jour  
12 (vg)

Traditional  
Chicken Soup  
lokshen, matzo balls  
14

Seabass Ceviche  
Peruvian dressing, lime zest, chilli, avocado,  
mango, pickled shallots, coriander cress  
24 (gf)

Salmon Tartare  
avocado, crispy artichokes, sashimi dressing  
24

Tuna Tataki  
avocado, spring onions,  
red chillies & crispy onions, ponzu dressing  
31

Steak Tartare  
cornichons, shallots, capers  
24

Mushroom Risotto (vg)  
shallots, tarragon, parsley, white wine  
pareve cream cheese, truffle oil  
Regular 20 / Large 28

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

SALADS

Nicoise Salad  
seared tuna, eggs, anchovies,  
green beans, olives  
24 (gf)

Poke Bowl  
tenderstem broccoli, broad beans, cucumber, carrot,  
spring onions, bean sprouts, avocado, sushi rice,  
sriracha mayo and a sesame soy dressing  
26 (v)  
Add grilled chicken for £14 or seared tuna for £16

Crispy Duck Salad  
mizuna, shiso, watercress,  
peashoots, carrot, cucumber,  
pineapple, mouli  
27

MAIN COURSES

Lamb Curry  
basmati rice, papadoms,  
mango chutney, lime pickle  
42 (gf)

Chargrilled Prime  
Rib of Beef (300g)  
skinny fries,  
green peppercorn sauce or red wine jus  
46

Veal Chop  
celeriac purée, cherry plum tomatoes,  
oyster mushrooms, poached pear,  
pear and mustard jus  
48

Herb Crusted Rack of Lamb  
butternut squash and cardamom purée,  
fondant potato, petit-pois,  
façon, baby gem, mustard jus  
72

House Burger  
shredded lettuce, skinny fries,  
homemade burger sauce,  
choice of vegan cheese and facon  
28  
optional fried egg £3

TP Cottage Pie  
petit pois  
34

Chicken Supreme  
pomme purée, sauteed spinach,  
roasted portabello mushrooms, sweetcorn jus  
39 (gf)

Duck a l'Orange  
crushed new potatoes  
44 (gf)

Beer Batter Haddock  
pea and mint purée, tartare sauce,  
triple cooked chips  
34

Pan Seared Cod  
pea and basil purée, confit cherry plum tomatoes,  
green beans, black olive soil,  
white wine sauce  
38

Miso Marinated Black Cod  
asian greens, mushrooms,  
teriyaki reduction  
44

Vegan Burger  
mushroom, avocado, shredded lettuce,  
homemade burger sauce, skinny fries  
26 (vg)

Aubergine & Courgette Roulade  
smoked cream cheese, hazelnuts,  
ratatouille, basil pesto, spiced tomato sauce  
31 (vg n)

SIDES

Charred Corn  
& Pomegranate  
Salad  
(vg gf)

Heirloom  
Tomato Salad  
(vg gf)

Pomme Purée  
(vg gf)

Skinny Fries  
(vg)  
All 8

Sweet Potato  
Fries  
(vg)

Sauteed Spinach  
(vg gf)

Broccolini,  
Chilli & Garlic  
(vg gf)

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

All of the above price are inclusive of VAT. There is a discretionary 13.5% service charge added to your bill.  
Please let us know if you have any allergies or require information on ingredients used in our dishes.