

# ISLAND MENU

## TONIBBLE

SELECTION OF ARTISAN BREADS served with butter (V)	4.00
GREEN OLIVE CIABATTA olive oil & aged balsamic (V)	4.50

## STARTERS

CARAMELISED CAULIFLOWER SOUP, stone-baked baguettini (V)	5.95
DEVONSHIRE CRAB CAKE, guacamole, tomato & chilli jam	10.95
HAM HOCK, CHICKEN & FOIE GRAS TERRINE, sweetcorn purée, soft quails egg, black truffle vinaigrette	11.50
LANCASTER LONDON SMOKED SALMON, chargrilled sourdough, dill, shallots, horseradish cream	9.50 14.50
SMOKED CHICKEN CAESAR SALAD, croutons, anchovies, Caesar dressing	9.50 14.50
PAN-FRIED SCALLOPS, braised puy lentils, pancetta crisp, red wine jus	10.50 16.00
CRISPY GRESSINGHAM DUCK SALAD, pak choi, chilli, orange, cashews, sweet & sour dressing	9.50 14.50
POACHED PEAR & KENTISH BLUE CHEESE SALAD, endive, walnuts, sherry vinegar vinaigrette (V)	7.50 11.95
SALT & PEPPER CALAMARI, confit garlic aioli, roasted lime, coriander cress	8.50 14.50
WILD MUSHROOM & FIG RISOTTO, cheese crisps, baby spinach (V)	8.50 14.50
CANNELLONI, Golden Cross goat's cheese & ratatouille cannelloni, red pepper sauce (V)	8.50 14.50

## MAINS

SEAFOOD LINGUINE, tiger prawns, clams, mussels, braised squid & tomato sauce	16.50
ISLAND BURGER, Monterey Jack cheese, maple cured bacon, caramelised onion chutney, chips/side salad	15.50
FISH & CHIPS, beer battered Kent coast plaice fillet, chips, mushy peas & tartar	16.50
8oz Fillet of beef	34.00
10oz Sirloin	25.00
10oz Rib-eye	25.00
Our 21 day aged steaks are served with a choice of side and sauce	
TODAY'S CATCH, sustainable & caught on the Kent & Sussex coast by day boat fisherman	15.50

## SAUCES

Béarnaise   Green peppercorn   Tartar   Wild mushroom jus   Salsa Verde   Garlic butter	1.95
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## SIDES

Sea salt chips   Garlic mashed potatoes   Spring slaw, toasted pecans   Creamed spinach, nutmeg, pine nuts   Baby leaf salad or rocket & west Sussex cheese   Sweet potato wedges, smoked paprika mayonnaise   Mixed beetroot salad, crumbled feta   Roast aubergine, tomato, basil, Gruyère	3.50
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Sustainability: The majority of our ingredients are sustainably sourced, seasonal & as local as possible.

Allergens: Please ask a team member for information on allergens

Gratuities: A discretionary 12.5% service charge will be added to your bill & distributed fairly between our team members.

WHITE	175ml	250ml	750ml
Lorosco Reserva Sauvignon Blanc, 2015, <i>Chile, Central Valley</i>	4.95	7.25	19.50
Picpoul de Pinet 'Cap Cette' 2015, <i>France, Languedoc</i>	6.00	8.75	24.00
Satellite Sauvignon Blanc, 2015, <i>New Zealand, Marlborough</i>	7.00	11.00	28.50
Pinot Grigio Pavia Tipica, 2014, <i>Italy, Piedmont</i>	7.50	11.25	31.00
Mâcon Village 'Crépilienne' Domaine Fichet, '14, <i>France, Burgundy</i>	8.25	11.50	32.50
<b><i>Fine white wines at little price..</i></b>	125ml		750ml
Journeys End Haystack Chardonnay 2015, <i>South Africa, Stellenbosh</i>	6.50		35.00
Sancerre 'Le manoir', Domaine André Neveu, 2015, <i>France, Loire Valley</i>	7.00		35.50
Charles Smith 'Kung Fu Girl' Riesling, 2014, <i>USA, Washington State</i>	7.50		36.00
Friendly Grüner-Veltliner Laurenz V, 2013, <i>Austria, Kamptal</i>	8.25		40.00
Chablis, Domaine Jean Defaix, 2014, <i>France, Burgundy</i>	8.50		44.00
RED	175ml	250ml	750ml
Canti Merlot, 2015, <i>Italy, Sicilia</i>	4.95	7.25	19.50
Lorosco Reserva Merlot, 2015, <i>Chile, Central Valley</i>	5.25	7.50	21.00
Castillo Clavijo Rioja Crianza, 2012, <i>Spain, Rioja DOC</i>	6.25	9.00	25.95
Tilia Malbec, 2015, <i>Argentina, Mendoza</i>	7.00	10.00	28.00
Yering Station "Little Station" Pinot Noir 2015, <i>Australia, Yarra Valley</i>	8.50	12.00	32.00
<b><i>Fine red wines at little price..</i></b>	125ml		750ml
Journeys end Pastors Blend Cab-Merlot, 2014, <i>South Africa, Stellenbosh</i>	6.50		32.50
Brouilly 'Vieilles vignes' Cht Moulin Favre, 2015, <i>France, Beaujolais</i>	7.00		36.00
Ventisquero 'Grey Glacier' Pinot Noir, 2014, <i>Chile, Leyda</i>	7.25		38.00
Charles Smith Boom Boom Shiraz, 2014, <i>USA, Washington</i>	7.50		40.00
Plaisir de Cht Siaurac, Lalande de Pomerol, 2013, <i>France, Bordeaux</i>	8.00		42.00
ROSÉ	175 ml	250 ml	750ml
Pinot Grigio Villa Garducci, 2015, <i>Italy, Piedmont</i>	6.25	8.50	24.00
Réserve du Chateau St Baillon Rosé 2014, <i>France, Provence</i>	8.75	12.50	35.00
CHAMPAGNE & SPARKLING WINE	125ml		750ml
Prosecco Casa Sant Orsola brut - <i>Italy</i>	6.50		33.00
Pierre Nicolas Brut nv - <i>France</i>	8.00		45.50
De Castelnau Brut Réserve nv - <i>France</i>	9.75		54.00
Primrose Hill Chapel Down Brut - <i>England</i>			58.00
De Castelnau Rosé nv - <i>France</i>	12.50		67.50
De Castelnau Vintage 2002 - <i>France</i>			85.00
Pommery Brut Royale nv - <i>France</i>			78.50

*A discretionary 12.5% gratuity will be added to your bill – Vintages may vary 125ml available for all wines*