## ISLAND GRILL

## BRUNCH MENU

AVAILABLE SATURDAY & SUNDAY 12PM TO 4.30PM

2 course £19 / 3 course £24

#### **EGGS**

#### **POACHED ORGANIC EGGS**

TWO POACHED ORGANIC EGGS WITH YOUR CHOICE OF AVOCADO, HACKNEY HAM OR SMOKED SALMON

#### SCRAMBLED ORGANIC EGGS

SMOKED SALMON

#### **SOFT BOILED ORGANIC EGGS**

CELERY SALT, TOASTED SOLDIERS

## **BAKED ORGANIC EGGS**

TOMATOES, PEPPERS, ONION

#### **BRUNCH FAVOURITES**

#### HOMEMADE LUXURY GRANOLA

## WAFFLES

CONFIT DUCK & BACON JAM OR
BANANA & NUTELLA

#### **BUTTERMILK PANCAKES**

SEASONAL BERRIES

## **BUCKWHEAT & AVOCADO BREAKFAST BOWL**

POACHED ORGANIC EGGS

#### BRITISH CHARCUTERIE PLATTER

HOUSE PICCALILLI

#### **ADDITIONS**

£4 SUPPLEMENT

AVOCADO
CRISP STREAKY BACON
CUMBERLAND SAUSAGE
SMOKED SALMON
BERRIES

#### **ON TOAST**

#### WILD MUSHROOMS ON TOAST\*

APPLE BALSAMIC, WILD GARLIC, SOURDOUGH

#### **ISLE OF WIGHT TOMATOES\***

#### **SMOKED SALMON BAGEL**

DILL CREAM CHEESE

#### **JUICES**

£4 SUPPLEMENT

GREEN
ORANGE
APPLE
TOMATO

#### **SOUPS & SALADS**

## **ENDIVE & DORSET BLUE SALAD**

WALNUTS, GRANNY SMITH APPLE

#### **ASPARAGUS SALAD**

HACKNEY HAM, LAVERSTOCK BOCCONCINI

## **GRILLED PRAWN SALAD**

MANGO, SLOW ROASTED TARRAGON PEPPERS

#### **BABY GEM SALAD**

SMOKED ANCHOVIES, SOFT BOILED ORGANIC EGG

#### LEEK & POTATO SOUP

## SUNDAY ROAST

£6 SUPPLEMENT

# SLOW ROASTED SEASONAL ORGANIC MEATS

SERVED WITH ROASTED CORNISH
NEW POTATOES & SEASONAL VEGETABLES

#### FROM THE GRILL

SERVED WITH FRENCH FRIES OR SIDE SALAD

#### **200G ANGUS BEEF BURGER**

RED ONION JAM, SMOKED CHEDDAR, CURED MAPLE BACON

#### **GRILLED SMOKED PORK CHOP**

BLACK PUDDING CROQUETTE, APPLE

## 180G RUMP STEAK

TRIPLE COOKED CHIPS, PEPPERCORN SAUCE

#### **WHOLE SEABASS**

#### LOCH DUART SALMON

CRAB CRUSHED POTATOES, BRAISED FENNEL, SHELLFISH BISQUE

#### HALLOUMI BURGER

GRILLED HALLOUMI, QUINOA, CHILLI & ONION JAM

#### SIDES

£4 SUPPLEMENT

SEA SALT CHUNKY CHIPS
FRENCH FRIES
BABY LEAF SALAD
HERITAGE TOMATO SALAD
WILTED SPINACH

#### **MAINS**

#### **CRISP DORSET CRAB CAKE**

POACHED EGG, SEAWEED TARTARE SAUCE

#### BEEF TOMATO STEAK ✓

POLENTA CHIPS, OLIVE PURÉE, BASIL DRESSING

#### **CORN BEEF HASH**

FRIED DUCK EGG, HOMEMADE KETCHUP

#### SMOKED HADDOCK KEDGEREE

SOFT POACHED EGG

#### MUSSELS

COOKED IN WHITE WINE AND GARLIC, CHIPS

#### WILTSHIRE TRUFFLE MACARONI CHEESE

#### **DESSERTS**

## CHERRY CLAFOUTIS

VANILLA ICE CREAM

#### DARK CHOCOLATE BROWNIE Y

RASPBERRY SORBET

#### **NUTMEG & CUSTARD TART**

RASPBERRY RIPPLE ICE CREAM

## ICE CREAM SUNDAE

SELECTION OF ICE CREAM, BROWNIE, VANILLA CREAM, CHERRIES

#### KENTISH BLACKBERRY PAVLOVA

WILD BERRY COULIS

## FREE FLOWING SPARKLING WINE

(Duration: 2 hours)

£19.50 SUPPLEMENT

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COFFEES	JUICES / WATER		GIN	50ML*	VODKA	50ML*
ESPRESSO	4 FRESH ORANGE JUICE	3.5	GORDON'S ENGLAND	8	BLACK COW ENGLAND	10
MACCHIATO	4 APPLE JUICE	3.5			VETEL ONE METHER! AND	10
AMERICANO	4 GRAPEFRUIT JUICE	3.5	BOMBAY SAPPHIRE ENGLAND	9	KETEL ONE NETHERLANDS	10
CAPPUCINO	4		HENDRICKS'S SCOTLAND	10	SIPSMITH'S BARLEY VODKA ENGLAND	10
LATTE	4 STILL OR SPARKLING WATER		HENDRICKS S SCOTLAND	10	SIT STATE TO BAREET VODICE ENGLAND	10
MOCHA	4 SMALL	2	SIPSMITH LONDON DRY ENGLAND	12	GREY GOOSE FRANCE	12
HOT CHOCOLATE 4	4 LARGE	5				
TEAS			BLENDED WHISKY	50ML*	SINGLE MALT	50ML*
	IN HOUSE COCKTAILS		CHIVAS REGAL 12YR SCOTLAND	8	TALISKER 10YR SCOTLAND	11
ENGLISH BREAKFAST	4 ROYAL HIBISCUS	14			OBAN 14YR SCOTLAND	12
EARL GREY	4 HATTINGLEY SPARKLING WINE, SOMERSET CIDER, HOMEMADE HIBISCUS SYRUP		JOHNNIE WALKER BLACK SCOTLAND	9		
CAMOMILE	4		CHIVAS ROYAL SALUTE 18YR SCOTLAND	10	LAGAVULLIN 16YR SCOTLAND	14
GREEN MINT	4 RHUBARB COLLINS	14			ENGLISH WHISKEY 5YR ENGLAND	14
LEMON & GINGER	4 SIPSMITH GIN, HOMEMADE RHUBARB SYRUP,					
FRESH PEPPERMINT	RHUBARB BITTERS, SODA 4		BOURBON	50ML*	COGNAC	50ML*
FRESH LEMON & GINGER	4 SOMERSETINI	14	JACK DANIELS USA	9		
	SIPSMITH VODKA, BRITISH APPLE EAU DE VIE,				MARTELL V.S. FRANCE	8
SOFT DRINKS	BRITISH APPLE JUICE, HOMEMADE SUGAR SYRUP		MAKERS MARK USA	10	REMY MARTIN VSOP FRANCE	11
	RUM OLD FASHIONED		KNOB CREEK USA	14	JANNEAU XO FRANCE	
COCA COLA	3.5 BOMBOA DARK RUM, WHITE KNIGHT RUM, LANCASTER RUNNY HONEY, BRITISH ORANGE	14			JAMERO AO TIMMOL	20
DIET COCA COLA	3.5 BITTERS		D 0 0.0 0.1	FOM:		
COCA COLA ZERO	3.5	4.4	RUM & CACHAÇA	50ML*	BRANDY	50ML*
LEMONADE	3.5 RAVENHILL WHISKEY SOUR ENGLISH WHISKEY, HOMEMADE RAVENHILL	14	CORNISH BOMBO SPICED RUM ENGLAND	10	SOMERSET APPLE EAU DE VIE ENGLAND	
TONIC WATER 3.5					SOTIERS I ATTE EAS DE VIE ENSEAND	12
			CACHAÇA ORGANIC ABELHA BRAZIL	10	SOMERSET CIDER BRANDY 3YR ENGLAND	12
	COLD BREW MARTINI SIPSMITH VODKA, CONKER BRITISH COFFEE	14	HAVANA CLUB AN. 7YR RUM CUBA	11		
	LIQUEUR, ORGANIC ESPRESSO SHOT, HOMEMADE SUGAR SYRUP		WHITE KNIGHT RUM ENGLAND	12	TEQUILA	50ML*

JOSÉ CUERVO GOLD MEXICO