

ISLAND SURF AND TURF

SUNDAY MENU

Mothering Sunday

COCKTAILS

BLOODY MARY

*Vodka, Sweet Vermouth, Sherry,
Tomato, Lemon, Soy, Tabasco*

15.5

SUNDAY TRIFLE

*Strawberry Vermouth,
Tio Pepe, Licor 43, Lemon*

15.5

TURBO MIMOSA

*Prosecco, Cointreau,
Orange Juice*

15.5

OYSTERS

6 each / 6 for 30

Fresh Shucked with Champagne Mignonette

Bloody Mary (GF/DF)

Crispy Spicebag (P)

Guinness Bacon Rarebit (P)

ISLAND ROAST

All roasts served with all the trimmings

Beef Rump & Cheek, Horseradish (GF/DF) **34**

Tamworth Porchetta, Apple Sauce (DF) **34**

Roast Chicken,

Stuffing, Bread Sauce (GF/DF) **32**

Catch of the Day, Peppercorn Sauce (GF/DF/P) **32**

Celeriac, Seaweed Buttermilk (VE/GF/DF) **28**

STARTERS

Wild Mushroom & Taleggio (V/P) **12**

Island Prawn Toast & Cocktail Sauce (GF/DF/P) **16**

Lamb Belly & Clam Skewer (GF/DF) **15**

Garlic & Seaweed Mussels on Toast (GF/DF) **14**

Steak Tartare with Prawn Crackers (GF/DF) **15/28**

Chicken & Monkfish Tikka (GF/DF) **15**

Scallop with Lime & Chilli (GF/P) **7.5**

Grilled Shawarma Prawns (GF/P) **12**

Hot Pepper Squid, Buffalo & Ranch (P) **16**

Winter Cabbage with XO &

Green Sauce (VE/GF/DF) **12**

FAMILY STYLE ROAST

Minimum 4 guests

*Selection of our Beef rump & cheek, Tamworth
Porchetta & Roast Chicken, served with all the
trimmings*

36pp

ISLAND SEAFOOD PLATTER

*Selection of our British dayboat fish & shellfish. Served
with lobster gravy and all the trimmings*

32pp

SIDES

Additional sides available

Roasties (VE/GF/DF) **8**

Greens with Bacon & Sage Butter **8**

Braised Young Carrots (GF/DF) **8**

Cauliflower Cheese **8**

Gravy **4**

Yorkshire Puddings **2**

ISLAND
SURF AND TURF

SUNDAY LUNCH MENU