

ISLAND SURF AND TURF

DINNER MENU

Sample Menu – Subject to Change

BREADS & SKEWERS

Garlic & Seaweed Butter (V/P)
Wild Mushroom & Taleggio (V/P)
Squid & Nduja

Lamb Belly & Clam (GF/DF)
Scallop Corndog
Chicken & Cod Tikka (GF/DF)

15 EA

OYSTERS

Fresh Shucked with Sumac Pickle (GF/DF)
Lamb Doner Sausage (GF/DF)
Guinness Bacon Rarebit (P)

5.5 EA/ 6:28

SHELLFISH

Scallop with Lime & Chilli (GF/P)
Grilled Shawarma Prawns (GF/P)

7.5

12

STARTERS

Steak Tartare with Prawn Crackers (GF/DF) 14 / 26
Tuna Tonnato, Olives & Capers (GF/DF/P) 16
Hot Pepper Fish Wings, Buffalo & Ranch (P) 15
BBQ Pork & Brown Crab Slaw (GF/DF) 16

All of our steaks are supplied by Txuleta and are from Ex-Dairy Cows, reared on English & Scottish pasture.
Our pork is Tamworth - a historic rare breed supplied by Paddock Farm based in Fulready, Stratford.
Our chicken is supplied by Aubrey Allen who hold a royal warrant

TURF

Island Mixed Grill (GF/DF/P) 32.5pp
Piri Piri Chicken (GF) 22 / 34
Jerk Tamworth Pork Chop (GF/DF) 32
Flat Iron Steak 150g (GF) 43
Ribeye Steak 300g (GF) 45
T-Bone Steak 900g (GF) 98
- House bone sauce, cafe de paris, curry sauce,
- peppercorn, lobster bearnaise, crab sauce 4 EA
- Add Shawarma Prawns 12
- Add Scallops 14

SURF

Catch of the day with
Cafe de Paris Butter (GF/DF/P) 28
Ray Wing with Peppercorn Sauce (GF/P) 34
Mussels with Curry Sauce (GF) 16 / 28

VEGETARIAN

Harissa Baked Pumpkin, Labneh (V/GF/DF) 24
Winter Cabbage with XO &
Green Sauce (VE/GF/DF) 24
Grilled Celeriac & Seaweed
Buttermilk (VE/GF/DF) 24

SIDES

Surf Fries (VE/GF/DF) 8
Turf Fries (VE/GF/DF) 8
Chicken Oyster Caesar (GF) 8
Greens with Orange & Rosemary Butter (GF) 8

ALLERGEN KEY: Vegan (VE) / Vegetarian (V) / Dairy Free (DF) / Gluten Free (GF) / Pescetarian (P) Available upon request
A discretionary service charge of 12.5% will be added to your final bill



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