



# ISLAND QUEEN



Kitchen open: Monday – Sunday, 12pm – 10pm. Sunday roast available from 12pm  
www.theislandqueenisington.co.uk 020 7354 8741

## LIGHT AND SNACKING

Sharing plate: mini beef burgers, mini lamb burgers, houmous and crudités, calamari, garlic flatbread and chips £12.95

Veggie plate: duo of houmous and crudités, tomato and olive falafel, mozzarella and cherry tomato salad, garlic flatbread and chips £9.95

Nachos: flour tortillas with mature cheddar, salsa, guacamole, sour cream and jalapeños £5.25

Tricolore salad with mozzarella, beef tomatoes, basil, balsamic and olive oil £3.25

British asparagus with Serrano ham and béarnaise sauce £4.50

Duo of houmous, a classic and a butternut squash houmous served with chargrilled flatbread and crudités £4.50

Mini pies, one steak and ale and one chicken with HP sauce £3.95

Crab and wasabi cakes with mango dip £4.25

Tomato and olive falafel with tzatziki and chargrilled flatbread £4.25

Calamari with tartare sauce £4.25

Chunky potato wedges with: Mature cheddar, bacon and sour cream £4.00

Roasted mushroom, spinach and mature cheddar £4.00

## SIDES

Chips and Bloody Mary ketchup £2.50

Seasonal vegetables / Dressed side salad £2.00

## MAIN COURSES

*Please also see our specials board*

Pork sausages with sage mash, caramelised apple, balsamic onion gravy and root crisps £7.50

Steak, mushroom and ale pie with chive mash and seasonal vegetables £8.50

Chargrilled halloumi, marinated in chilli, lemon and garlic with a tomato and roasted pepper salad £7.50

Fish and chips, freshly beer battered haddock with minted mushy peas and tartare sauce £7.50

Stuffed red pepper filled with cannellini beans, pesto, sun blushed tomatoes and mozzarella on cous cous with a tomato and basil sauce £7.25

Roast sprig bone chicken and chips with spicy sweetcorn relish and homemade coleslaw £8.25

Pork belly with bacon and sage mash, sautéed leeks and grain mustard sauce £9.95

Grilled sea bass fillets with piedmont peppers and herb oil, served on crushed baby potatoes £10.95

8oz sirloin steak matured for 21 days, with chargrilled beef tomato, flat mushroom and chips £9.95  
Peppercorn or béarnaise sauce £1.50

Crispy duck salad with watercress, cucumber, spring onions, coriander, carrot and hoi sin sauce £7.95

Mustard crusted lamb rump with buttered baby potatoes, French beans, cherry tomatoes and red wine gravy £10.95

## BURGER BOUTIQUE

All served in a toasted sourdough bun with chips, mayo, homemade coleslaw and Bloody Mary ketchup

Handmade British beef burgers:

Classic burger £7.00

Mature cheddar and bacon £8.00

Serrano ham and Camembert £9.00

Handmade lamb burger, seasoned with Moroccan spices and served with tzatziki £8.25

Lentil, spinach and potato burger with sour cream and salsa £7.00

## SANDWICHES

Our sandwiches are served on toasted bread, choose from white or multi seeded brown

Chargrilled chicken with curried mango crème fraiche and watercress £4.50

Rib eye steak with pan fried red onions, Dijon mustard and rocket £5.25

Club with chicken and bacon £4.75

Falafel flatbread with roasted peppers, salsa and tzatziki £4.25

Fish fingers made with 100% cod, served in a toasted sourdough bun with tartare sauce £3.95

Add a helping of chips to your sandwich £1.25

## PUDDINGS

Sharing dessert: lemon tart, mascarpone cheesecake and chocolate brownie £4.95

Chocolate brownie served warm with vanilla pod ice cream £3.50

Lemon tart with crème fraiche £3.75

Mascarpone and amaretti cheesecake with rhubarb compote £3.75

Eton mess, crushed meringue, berry compote, vanilla ice cream and whipped cream with fresh strawberries £3.50

## HOT DRINKS

Espresso or Americano £1.60

Cappuccino or Latte £1.75

Hot chocolate with marshmallows £1.85

Mocha £1.85

Selection of teas £1.50

## ROASTS ON SUNDAY FROM NOON

4 great roasts with all the trimmings from £9.50


Loin of pork with Kentish apple and sage sauce

21 day matured rump of beef with horseradish sauce

Half a roast chicken with bread sauce

Nut roast with beetroot and horseradish chutney

Some of our dishes may contain nuts  
All weights shown are approximate uncooked  
All prices include VAT at the current rate

 This menu is printed on recycled paper